# BEAUTIF **DECEMBER/JANUARY 2016 £4.10**US\$8.99/AUS\$10.95/NZ\$13.50

The UK's best-selling kitchen magazine





TOMHOWLEY.CO.UK/KBEKI
CALL 0161 848 1200 FOR A BROCHURE. QUOTE CODE K-BEKI44



## NEW GUILDFORD SHOWROOM OPENS NOVEMBER 2015

LONDON W1 CHELSEA ALDERLEY EDGE 020 7499 5145 020 7584 1218 01625 599 636 ALTRINCHAM BEACONSFIELD BRENTWOOD

0161 929 5392 01494 673 443 01277 214 587 BRISTOL ESHER HARROGATE 01179 730 981 01372 462 378 01423 529 878



## December/January 2016

## IN THIS ISSUE...





### Inspirational kitchen stories

**27 SMOKE & MIRRORS** On-trend greys and a tinted glass splashback combine with classic cabinetry for a timeless look that suits this Georgian kitchen

35 DARK MAGIC An interior design course gave this owner the courage to be bold with her style choices

**42 OUT IN THE OPEN** This couple built their home with the open-plan kitchen they'd always wanted

 $48\ \text{HOME}$  GROWN A striking mix of locally-sourced indigenous timbers adds a rural touch to this urban home

**54 LIGHT FANTASTIC** With the exception of an 1800s coal-burning stove, it was all-change for the drab, dated kitchen in this Victorian terrace

**97 THE HEAT IS ON** When deciding on a colour palette for their new kitchen, this couple didn't hold back with a striking red hot scheme

**102 CREATIVE TOUCH** Although on a modest budget, this owner knew how to create a stylish look

106 CLEAN LIVING Sleek and stylish with plenty of storage was the order of the day in this chic layout

112 SIMPLY BEAUTIFUL Metallic materials teamed with pale shades create an understated feel in this open-plan scheme that's perfect for entertaining

118 HIDDEN ASSETS A bespoke design with a unique mix of materials has revived this traditional kitchen

#### Key to floorplans

Fridge and/or freezer

Microwave

ODryer

Washing machine

O Dishwasher



**Page 15**New products and fresh style ideas

#### Advice & know-how

**63 PLAN...** Create a sociable multifunctional open-plan living space with cooking at its heart

**70 THE LOOK...** Striking finishes and luxury materials for a kitchen with wow factor

**86 WORKTOPS** Find practical and hard-wearing choices that also make a style statement

92 WHAT'S INSIDE YOUR KITCHEN
CUPBOARD? Strong, spacious and well-structured
- explore the best quality units for every budget

**122 A RANGE COOKER** Whether traditional or contemporary, make a range cooker your centrepiece

**128 DISHWASHERS** The latest models for an effortless clean-up at the end of an evening

### News, shopping & decorating

15 NEWS The latest appliances and design ideas

**20 MIXING IT UP** Save time in the kitchen with a smart-looking labour-saving appliance

**22 SUPER GREENS** Go green this Christmas and use natural foliage to create attractive displays

**26 COUNTER CULTURE** Sleek and stylish bar stools that will add personality to your kitchen island

**78 DECORATE...** Shake up your entertaining space with a glamorous cocktail lounge

**84 TO THE BAR** Create a chic and functional home bar with our selection of accessories

**134 LIVING THE DREAM...** Take a break from your project to discover new restaurants and chic kitchenalia





#### On the cover



This issue's star kitchen owes its elegance and glamour to its dark and moody colour scheme. See page 35.

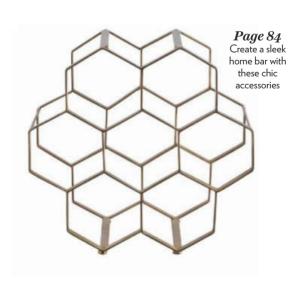
### Regulars

11 GETTING STARTED Not sure where to begin? Break your kitchen project down into these simple steps and be confident that you'll get it right first time

132 SHOP... The best places to shop for beautifully engineered and supersleek German kitchens

138 KITCHEN SOURCE BOOK Where you can buy everything you need to design your ideal kitchen scheme

**146 ONE LAST THING** This Christmas, make your home the best place to celebrate in style







0700 278 4726 www.john-lewis.co.uk

Beaconsfield Blackheath Bristol Cambridge Chiswick Cirencester Cobham Fulham Harrogate
Hungerford Muswell Hill Oxford Tunbridge Wells Wantage Bedroom Showroom Winchester Scottish Sales



THE RUN-UP TO CHRISTMAS is always one of the busiest times of the year, and certainly all the more so if you are in the middle of a kitchen project with the festive deadline looming fast. But it's also a great time to be planning a kitchen. With so much cooking, entertaining and family time, it's easy to spot what's not working and to discover hidden potential. In this issue, our planning feature is all about

creating the right open-plan space to suit your lifestyle (page 63), while we're also embracing luxe looks (page 70) and the trend for the glamorous home bar (page 78) - why shouldn't entertaining be special all year round? Also we have 10 inspirational case studies in this issue and we pick the brains of both the owners and designers to uncover the ideas, the challenges and the successful solutions behind each of these beautiful schemes. And have you discovered FurnitureEtc yet? It's a great new online boutique of beautiful antiques, Mid-Century finds and pre-loved quality furniture and accessories that will give your room real personality. Whether you are just starting out, or plan to be finished by the festive season, we hope you find plenty in this issue to make your new kitchen everything you want it to be. Merry Christmas.



#### **NEVER MISS AN ISSUE**

■ Subscribe to Beautiful Kitchens from just £14.99, saving more than 48% on the full subscription price, at magazinesdirect.com/bfb5 or call 0330 333 4555 and quote BFB5. Offer closes 2 February 2016

■ Buy back issues at mags-uk.com or call 01733 385170

#### DOWNLOAD A DIGITAL ISSUE NOW

Available for iPad, iPhone, Kindle Fire, Nook, Google Play, Readr and Zinio, including back issues packed with advice and inspiration

Buy one of our four special mini planning guides to get your project off to a great start. Priced at just 79p each at

#### ONLINE KITCHENS, IDEAS, NEWS, VIDEO & SHOPPING

- kitchensourcebook.co.uk
- housetohome.co.uk/beautifulkitchens
- theROOMedit.com
- furnitureetc.co.uk

#### AND KEEP UP TO DATE ...

Facebook: facebook.com/beautifulkitchensmagazine

Twitter: twitter.com/KitchensMag Pinterest: pinterest.com/LoveKitchens

Email newsletter: Sign up to Kitchen Central at kitchensourcebook.co.uk – our weekly newsletter for ideas and inspiration delivered straight to your inbox

#### Editorial

EDITOR IN CHIEF Deborah Barker EDITOR Helen Stone
PA TO EDITOR IN CHIEF Vera Purbrick (020 3148 7311) DESIGN CONSULTANT Caroline Brow EDITORIAL ASSISTANT Sally Dominic (020 3148 7154) FEATURES EDITOR Alix O'Neill KITCHENS COORDINATOR Lucy Searle ART EDITORS Melanie Brown/Paula Jardine CHIEF SUB EDITOR Seán O'Conne DEPUTY CHIEF SUB EDITOR Maxine Clarke SENIOR SUB EDITOR Jennie Filer SUB EDITOR Rachel Holcroft KITCHEN PLANS Antbits

#### **Publishing**

CEO TIME INC. (UK) LTD Marcus Rich MANAGING DIRECTOR LIFESTYLE Fiona Dent PA TO MANAGING DIRECTOR Lizzie Shepperson PUBLISHING DIRECTOR Yvonne Ramsden PA TO PUBLISHING DIRECTOR Vera Purbrick (020 3148 7311) PUBLISHER Belinda Cooper (020 3148 7666)
HEAD OF CLIENT PARTNERSHIPS Alex Russell (020 3148 7570)

#### **Syndication**

SALES EXECUTIVE Efi Mandrides (020 3148 5485)

#### Circulation

SENIOR CIRCULATION EXECUTIVE Patrick Lynch (020 3148 3376)

#### Marketing

MARKETING MANAGER Alison Watson (020 3148 7685)

#### Advertising

COMMERCIAL DIRECTOR Joanne O'Hara (020 3148 7642) PA TO COMMERCIAL DIRECTOR Lucienne Watson (020 3148 7641) INTERNATIONAL/LUXURY ACCOUNT MANAGER Carole Bunce (020 3148 7620) ADVERTISEMENT MANAGER Kate Bragazzi (020 3148 7627) ADVERTISING ENQUIRIES 020 3148 7641

HEAD OF AGENCY SALES Lindsay Dean (020 3148 3668)
DIGITAL CLIENT DIRECTOR Amy McKean (020 3148 7590)

#### REGIONAL ADVERTISING

REGIONAL SALES DIRECTOR Katrina Hutchison (0161 601 3720) REGIONAL CREATIVE MEDIA MANAGER Libby Pinkess (0161 601 3728) INSERTS MANAGER Amanda Dean (0161 601 3725)

#### Classified advertising

HEAD OF CLASSIFIED ADVERTISING Howard Jones (020 3148 2535) CLASSIFIED ADVERTISING MANAGER Emma van der Veen (020 3148 2635)

Insert advertising (Canopy Media Management) CLIENT DIRECTOR Emma Young (020 3148 3704)

#### **Production**

GROUP PRODUCTION MANAGER Steve Twort PRODUCTION MANAGER Alan Taylor ADVERTISEMENT PRODUCTION MANAGER Julia Wilson EDITORIAL PRODUCTION MANAGER Nicola Tillman ART PRODUCTION DESIGNER Ricky Martin

#### Subscriptions & back issues

FOR ALL SUBSCRIPTION ENQUIRIES & UK ORDERS, CALL 0330 333 4555 OR EMAIL MAGAZINESDIRECT@QUADRANTSUBS.COM FOR OVERSEAS ORDERS, CALL +44 (0)330 333 0233 BACK ISSUES 01733 385170



Beautiful Kitchens is published by Time Inc. (UK)
Ltd. Blue Fin Building. 110 Southwark Street.
London SEI OSU © Time Inc. (UK) Ltd. 2015.
Place, Canary Wharf, London E14 SHU (202 3787 9000). Publisher's subscription rates for
one year (6 issues) including pSp: UK, E292.0; Europe and Eire. (E88.40; North America.
SS810; Rest of the world, E6780. For all subscription enquiries and UK orders please call 0844
884 0846 or email magazines directelly quadrantsubscom. For overseas orders please call 0844
8948 or email magazines prices all prices quoted were correct at the time of going
to press and include VAT. Prices for appliances tend to vary depending on the supplier. Please
check costs and availability before you buy. Colours while we try to ensure colours primed are
as close as possible to the original, we can t guarantee in due to the limitations of the printing
process. Please is timeating polyswarthers to check colours before buying. Worktops: every
cut-outs and other finishings. For this reason, the prices quoted for
worktops are without cutting and finishing unless specified.

YOU ARE WHAT YOU BREATHE

IO AIR elica.co.uk | f | P | \text{\text{1}}





100% NATURAL STONE FOR KITCHEN WORK SURFACES. Crafted by nature 300 million years ago, LUNDHS Real Stone is one of the hardest natural materials, making your worktop withstand heat, stains and scratches from daily wear and tear. The complex blend of beautiful feldspar crystals differs from one slab of rock to another, creating subtle distinctions that make every surface unique. Each LUNDHS Real Stone is delivered with a certificate of authenticity stating the origin of the stone – your own unique piece of Norway.

Discover the beauty and diversity of LUNDHS Real Stone and find your nearest showroom at lundhs.co.uk



## GETTING STARTED

Buying a new kitchen can be a daunting prospect.

From choosing the right style to finding a designer and developing a layout, there's a lot to take on board.

Breaking it into small, manageable steps will make the process easier – consider it a journey, and give each stage all the time and care it needs



Do you simply want a place to prepare meals, or are you after an open-plan living area with enough room for a dining zone, and perhaps a snug, too? Is entertaining at the top of your list, or do you mainly use the space to rustle up family dinners? How much storage do you need? Have a good clear-out and get rid of anything you no longer use – be ruthless. Also, note down which aspects of your current kitchen work for you and those that don't.

MAKE A WISH LIST
Nail those must-haves;
whether it's sleek Corian
worktops, plenty of storage,
or a statement island, have a clear idea
of what you want. What type of cooker
are you after, and with which functions?
Which other appliances can't you live
without? Make sure you've really got
to grips with what you need and want
before you even set foot in the showroom.
The more information you can give,
the better your design will be.



THE FUN PART
Collect images that inspire you.
Tear pages from magazines,
scour kitchen company
websites and use sharing sites such
as Pinterest. Treasured objects,
well-loved artworks or favourite pieces
of furniture can be a great starting point
for a theme or colour scheme. Don't worry
about what you can and can't afford at this
stage – it's all about honing your style.
Visuals are an easy way to share ideas
with your family and kitchen designer.

FIND A GOOD KITCHEN COMPANY Flicking through magazines is a great way to find kitchen companies working across all budgets. Look at designer/retailer websites, too, as most have portfolios of previous projects – you'll find a handy list on our blog, Kitchensourcebook.co.uk. And, of course, pop into nearby showrooms. Word of mouth is still a great way to find a reliable company, with the certainty that the service has lived up to expectation.

DESIGNER TOUCH
To get the best from your new kitchen, call in a professional, be that a kitchen designer, interior designer or architect. Never underestimate what a trained eye can bring. As well as years of experience, ideas and know-how, they'll be able to offer solutions you won't have thought of. Add to this up-to-date knowledge of products, fixtures and fittings, plus the ability to source everything on your behalf, often getting good deals.

Be honest about your finances from the outset so that your designer can gauge where to invest and where to save. Ways to make a small budget stretch further include open shelving and generous pull-out storage – both cut down on the number of units you need to buy. When it comes to appliances, think about what you really use, and don't forget to budget for professional services such as a Gas Safe fitter, electrician or a tiler.

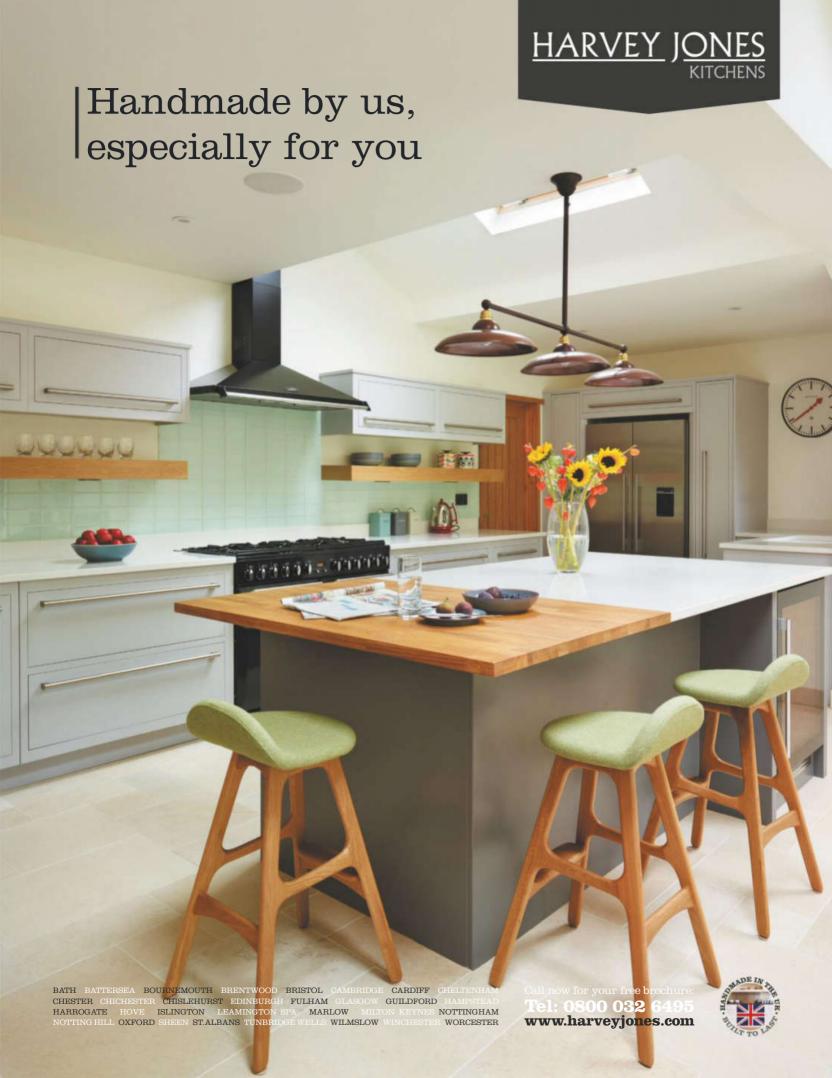
ENJOY THE PROCESS
Once you've chosen your
kitchen and found a designer
who shares your vision, you're
well on the way to creating a dream
kitchen, so enjoy the next phase of
fine-tuning the design. Most companies
produce CAD drawings, which give a good
idea of how the design will look, and this
is the time to discuss worktops, sinks,
taps, splashbacks and flooring. Proficient
designers will be able to help with ideas
for materials beyond the cabinetry.

SERVICES
Shoddy workmanship can ruin a kitchen but decent installation will ensure even inexpensive units look amazing. Ask friends and family for recommendations, or go through a registered trade association, such as the Federation of Master Builders (fmb.org.uk). Larger projects may require planning permission or building regulations approval. Visit the website planningportal.gov.uk for useful advice.

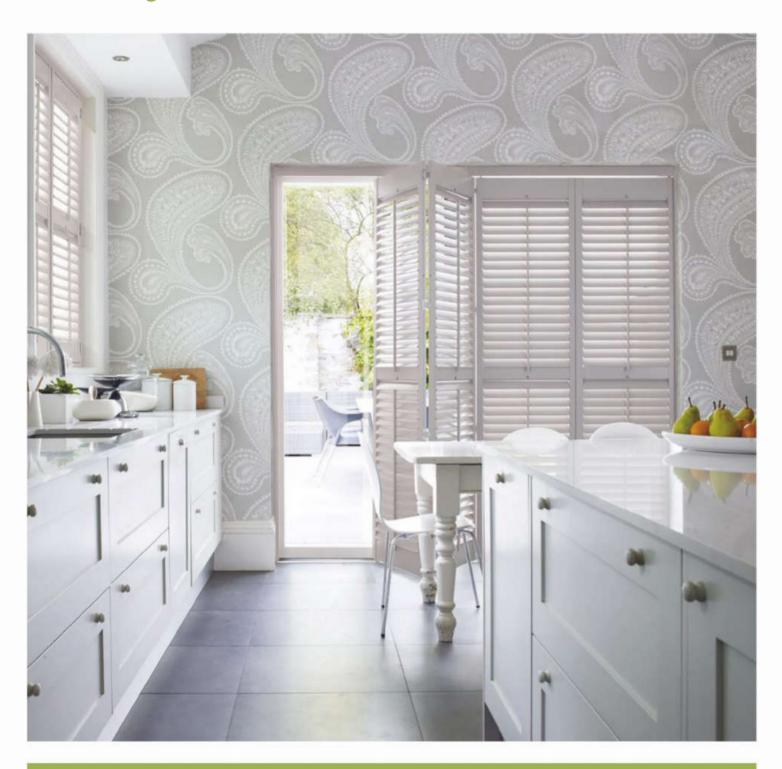
'A GOOD DESIGNER
WILL FULFIL THE
POTENTIAL OF
YOUR KITCHEN AND
ENSURE THE LAYOUT
WORKS PERFECTLY'

COUNTDOWN
TO COMPLETION
Unfortunately, refitting
such an important part of
your home comes with a certain amount
of upheaval. A professional kitchen
company will ensure the process is quick
and as painless as possible, but it's worth
having a contingency plan. Set up a basic
cook station along with vital provisions
elsewhere in the house. Plan to be away for
the most disruptive stages, and try to relax
and look forward to what's to come.

FINISHING TOUCHES
The last additions are what make your kitchen your own. Add in an accent colour via striking accessories, subtly linking finishes – for instance, pair a timber breakfast bar with wooden stools, or upholster the seats with fabric that ties in with your splashback. Little details, such as your choice of handles, and artworks on the walls, can transform a scheme and add real personality.



## Make a Statement



Transform your home with made-to-measure shutters from Hillarys. Beautiful yet practical, shutters are the perfect choice for a busy kitchen environment - they're versatile, durable and available in a selection of waterproof finishes. Choose Hillarys and you'll be able to choose from a wide range of styles, including tracked shutters - perfect for dressing patio doors. To discover more about Hillarys shutters and our unrivalled service, visit us online.



## OBJECTS OF BEAUTY

#### ALL THINGS GREAT AND SMALL TO BRING YOUR KITCHEN TO LIFE



Shining lights.
Moroccan Globe
pendant lamp,
H22.5 x Dia23.5cm;
Pear pendant lamp,
H30 x Dia27.5cm,
both available in
brass, copper and
aluminium, from
£195 each, Samuel
Bellamy at Achica



Monochrome magic.

Black and white lambswool cushion 2,
41 x 41cm, £60, Alice Coppock at Quiirk

Clean and classic.
Romana extending dining table in oak, H75 x W200 x D155cm, £1,690, Ercol

Go green.

Apart hanging shelf in Hunter Green with brass brackets, W24 x L70cm, £65, House Doctor

Warm, textured finish. Versailles sideboard in oak with iron frame, H76 x W160 x D46cm,

£1,100, Halo Living

> Eco chic. 100 per cent recycled storage basket in grey, H23 x W48 x D35cm, £64, Muuto at Smallable

Simply Scandi.
Form chair in oak and green, H78 x W52 x D48cm, £160,
Normann Copenhagen at Clippings

## IXINGHIBN BSSBNITIALS

#### THE LATEST LOOKS FOR CABINETS, TAPS AND SURFACES



## LONDON'S CALLING

Bespoke furniture-maker McCarron & Co has opened a second London showroom. The 2,000sq ft space in Notting Hill includes four freestanding and fitted schemes across two floors, as well as a wine room, dining room and two studies. Choose from a range of luxurious materials and features, including rich timbers, aged brass and Crittal doors. Kitchens from £30,000. 102 Westbourne Grove, London W2 5RU, 020 7243 2315, mccarronandco.com



#### THE MIDAS TOUCH

With its 24-carat gold finish, the Quooker Golden One boiling-water tap has real standout style. With a price tag of £3,695, it won't work for everyone's budget, but its stunning looks certainly put this on our Christmas wish list. Quooker, 0808 102 0673, quooker.co.uk



#### SLINKY SINKS

Blanco's new range of stainless steel sinks feature an ultra-flat rim, which at just one millimetre high creates a flush finish ideal for contemporary kitchens. Priced from £631, the sinks come in single-or doublebowl designs, 01923 635200, blanco.co.uk



### Sleek and unique

Durable, hygienic and stain-resistant, Corian is a great choice for kitchens, and bespoke company Jack Trench uses it to create sleek, hard-working and hard-wearing schemes. Shown here in Glacier White Corian, kitchens from £45,000, 020 8885 6444, jacktrench.co.uk

#### HIDE & CHIC

For a bespoke solution for clutterfree kitchens, the **Appliance Cupboard** by Martin Moore combines the easy elegance of a traditional English dresser with smart storage for modern appliances. Shallow shelves offer easy access, and the drawers below are ideal for tableware. Kitchens from £35,000, 0845 180 0015. martinmoore.com







#### **GRAPHIC DETAIL**

Neisha Crosland never fails to disappoint with her gorgeous designs, and now the British interiors specialist has teamed up with Fired Earth to offer three new tile collections with geometric motifs. Choose from porcelain, encaustic cement and handpainted terracotta surfaces in pretty pastel tones and rich, earthy shades. We love the Tulia range (shown), £124.80sq m, 01295 814396, firedearth.com



#### BOXING **CLEVER**

Looks matter but, when it comes to the kitchen, what's underneath is equally important. Quality fittings help ensure the units are built to last and will also make the most of every inch of space. Blum's new Legrabox system offers super strong but super-slim fittings, superior drawer runners, exceptional load-bearing capacity, flexible dividers, plus Blumotion soft close. Fittings available through good-quality kitchen companies, blum.com





## INDUSTRIAL EDGE

If you love the look of concrete but want the practicality of porcelain, try the Grande Grey tiles by SACW. Low-maintenance, waterproof and scratchresistant, they're ideal for modern, hard-working kitchens. Available in two sizes, 120 x 120cm and 120 x 240cm, they cost from £80sq m, 020 8993 5545, stoneandceramicwarehouse.co.uk

# FORM &

#### GOOD-LOOKING APPLIANCES FOR THE HARD-WORKING KITCHEN

### Island living

Think your kitchen's too small for an island? Think again. A smart solution for compact schemes. La Cornue's Mini Island offers multifunctional cooking on a smaller scale. Measuring W204 x D110cm. the beautiful handmade bespoke design features a 90cm stove flanked by stainless steel-topped storage drawers. There are three range cooker models on offer and the furniture is available in natural wood or 26 different paint colours. Prices start from £14,700, 0870 789 5107, lacornue.com





#### **FINE BLEND**

Whether you opt for tea or coffee as your caffeine hit of choice, your morning fix is sorted with Dualit's new Lusso tea and coffee capsule machine. Compatible with Dualit's Fine Tea, NX, Origins Café coffee and Nespresso capsules, it costs £120, 01293 652500, dualit.com



### NEW FLAME

Can't choose between gas and induction? Bertazzoni's new Professional Series segmented hob, £1,950, includes a gas/wok burner, two induction zones and an electric griddle. Measuring 90cm, it's best installed in an island unit or workbench facing the dining area, where you can impress guests with your cooking skills. 0844 463 9705, uk.bertazzoni.com

#### **BIG IN JAPAN**

Functional yet seriously stylish, Japanese retail giant Muji knows a thing or two about minimalist design. We're loving its new white pop-up toaster, £49.95, available exclusively at Muji, 6-17 Tottenham Court Road, London W1 1BF, 020 7436 1779, muji.com/uk



#### **HOT STUFF** Fisher & Paykel new range of high-performance, <u>multi</u>functional ovens. There are models with seven and nine intuitive cooking programs, and pyrolytic self-cleaning, plus a 72-litre oven perfect for Christmas roasts. Priced from £600, 08000 886605. fisherpaykel.com/uk



### Time to chill

Make merry with a clear conscience this festive season - Caple has updated three of its wine cabinets to increase their energy efficiency. Featuring no-frost compressor cooling technology, each A-rated model has a single temperature for storing either red or white wine, an LCD display and door alarm. The WC6113 and WC6114 models store up to 22 wine bottles, while WC6115 can accommodate around 46. Priced from £736, 0117 938 1900, caple.co.uk



For those who demand perfection, a range that delivers it.



The Miele Generation 6000 Series. A range of built-in cooking appliances designed to deliver the results your passion deserves. It all begins with a Taste for Design consultation. Enjoy the specialist tailored advice to make Miele part of your plans. Explore our ranges. Learn how to get the very best from appliances that perfectly suit the way you cook. And then sample the Miele difference over a delicious lunch. Truly an experience to relish.

Reserve your Taste for
Design consultation at our
Miele London Gallery or
Miele Experience Centre,
Abingdon, Oxfordshire.
Two free places are available
by redeeming voucher code
TFD24FREE when you
reserve your place at:
miele.co.uk/tastefordesign

#### Gallery

15/19 Cavendish Place London W1G 0QE

#### **Experience Centre**

Fairacres
Marcham Road
Abingdon OX14 1TW



## MIXINGITUP

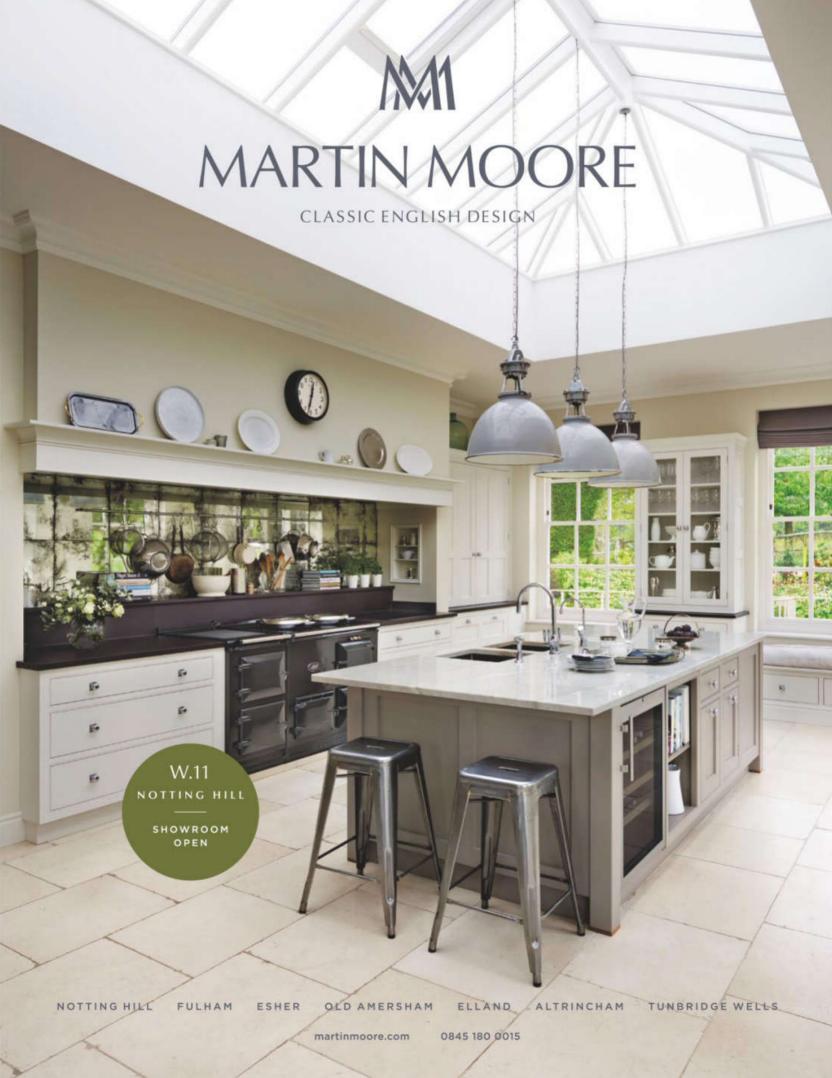
The latest small appliances combine convenience with performance





1 The all-in-one Artisan Cook Processor can boil, fry, steam, knead and prove dough, chop, purée, whip, flip and stir at the touch of a button, £849, KitchenAid. 2 Turn your fruit and vegetables into a delicious glass of healthy juice in only 15 seconds with the J500 Identity Spin Juicer, £129.99, Braun. 3 Two machines in one, the Pâtissier Multifunction is both a food processor and a stand mixer, from £500, Magimix. 4 Retro-styling meets robust performance in the BLF01 blender, featuring a powerful 800W motor and 18,000 max RPM, £149.99, Smeg. 5 Enjoy fresh juice every day

without the hassle: the Viva Collection HR1867/21 Juicer has a handy pre-clean function to rinse away fibres after juicing, £110, Philips. 6 The versatile Ultramix Kitchen Machine KM4100 comes with a balloon whisk, beater, dough hook and has a choice of optional extra attachments, from £349.99, AEG. 7 The Fast Slow Pro from Sage does double duty as a combination pressure and slow cooker, £199.95, Lakeland. 8 With more than 50 functions but a compact footprint, the MCM68861GB food processor saves on worktop space but doesn't compromise on performance, £199.99, Bosch.



## SUPER GREENS

FULL-ON CHRISTMAS

BAUBLES AND

GARLANDS AREN'T

ALWAYS APPROPRIATE

FOR A KITCHEN

- even an open-plan

- even an open-plan one – but if you entertain in the room, you'll want some form of decoration, and greenery is a natural choice. Take your pick of evergreens, from holly, ivy and spruce, to scented eucalyptus, attractive succulents and, of course, herbs, which are always good to have to hand. Mix textures and shades to create garlands, centrepieces for the table and on-trend terrariums, which will look stunning all year round. Alternatively, fake it with some of the brilliant faux floristry that's now available.









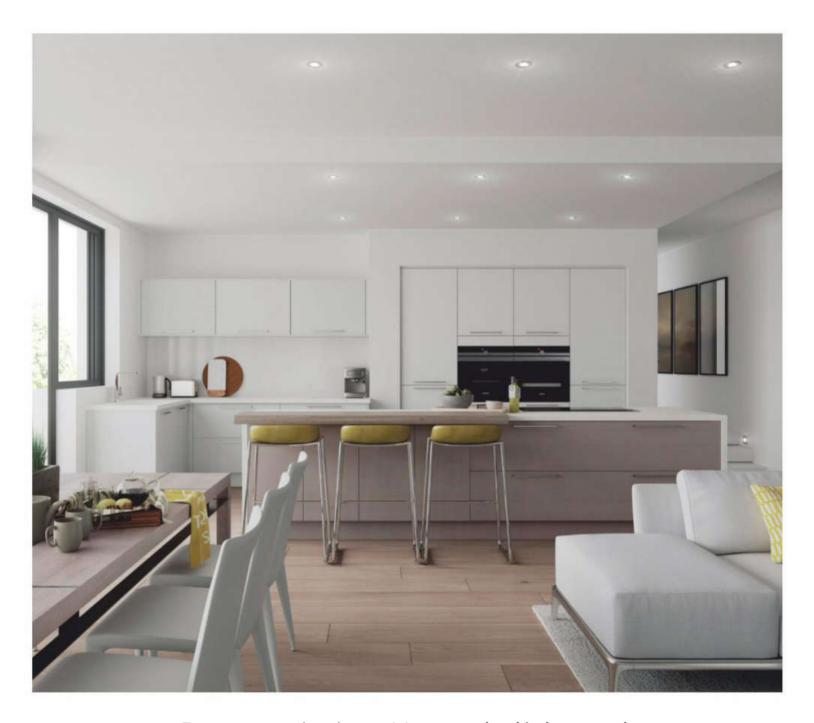
Look beyond standard Christmas tree boughs and use **herbs**, **plants** and **foliage** to make attractive displays for the dining table and beyond





PHOTOGRAPHY TIMEINCUKCONTENT.COM

## MASTERCLASS — KITCHENS—



To request our brochure, visit masterclasskitchens.co.uk

#### PREMIER SHOWROOMS

Abergavenny 01873 850911 | Abingdon 01235 554773 | Basingstoke 01256 810460 | Bristol 01179 246002 | Bourne End 01628 528712 | Cambridge 01223 466634 | Cardiff (East) 02920 485888 Cardiff (West) 02920 593969 | Carmarthen 01267 220900 | Cheshunt 01992 643006 | Chelmsford 01245 392792 | Dorchester 01305 251587 | Dyffryn Ardudwy 01341 242015 Eastbourne 01323 642075 | Esher 01372 467464 | Fareham 01329 223406 | Fleetwood 01253 283786 | Gloucester 01452 310451 | Godalming 01483 424466 | Guernsey 01481 242846 | Harrogate 01423 862286 | Haverfordwest 01437 763623 | Hay-on-Wye 01497 820644 | Hazlemere (Bucks) 01494 718585 | Hereford 01432 279738 | Horley 01293 786116 | Ingatestone (Brentwood) 01277 350800 | Ipswich 01473 806461 | Jersey 01534 865750 | Leeds 01133 910179 | Lichfield 01543 440020 | Loughton 0208 5081941 | Lymington 01590 678767 | Nefyn 01758 721081 | Newport 01633 252187 | Northallerton 01609 780289 | Purbeck 01929 422345 | Ringwood 01425 484731 | Romsey 01794 338555 | Seaton 01297 22559 | Sherborne 01935 817111 | St Asaph 01745 582786 | St Neots 01480 477336 | Stamford 01780 654321 | Storrington 01903 741004 | Swansea 01792 790088 | Tring 01442 827997 | Uttoxeter 01889 565151 | Wadebridge 01208 813231 | Warton (Preston) 01772 631316 | Waterlooville 02392 176380 | Wokingham 0118 9783393 | Wolverhampton 01902 874200 | Worthing 01903 201901 | York 01904 479792

GREAT BRITISH KITCHENS



## COUNTER CULTURE

Not just a place to perch, a good bar stool ups the style stakes





1 The carved oak seat and aged metal legs on the weathered oak bar stool provide an elegant perch for most schemes, H74 x W39cm, £165, Nordic House. 2 The Suffolk high-back bar stool combines traditional Shaker style with a muted palette of colours, H103 x W44 x D49cm, from £275, Neptune. 3 Attractive and affordable, the Asta bar stool has a curved seat for comfort, in Dandelion painted rubber wood, H66 x W40 x D33cm, £99, House by John Lewis. 4 Give your scheme a factory finish with with the Industrial Tool Shop stool, H76 x D30cm, £113, Houseology. 5 With its curvy walnut

seat and gas-lift adjustable height, the Costa bar stool offers style at a snip, H113.5 x W53.5 x D54.5cm, £119 per pair, Fishpools. 6 The soft leather seat of the Tapas bar stool is super comfy and traditional looking. H80 x D46cm, £99, Rockett St George. 7 Perfectly poised with clean lines, expert craftsmanship and quality materials, the Avery bar stool is available in oiled English oak or black American walnut, H93 x W47.5 x D46.5cm, £615, Pinch Design. 8 Subtle inlays of colour highlight the precise construction of the Interstice stool, available in oak or walnut, from £215, Steven Banken at Clippings.



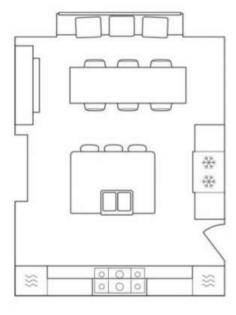
hen Anna and Haj Atwal first saw their Georgian home in Edinburgh's New Town, it was in a poor condition, having been split into two flats and rented out for years. But its features were all intact, and the bright kitchen was perfectly placed on the first floor at the back of the house.

'The kitchen in these houses is typically on the ground floor or in the basement,' explains Anna. This one, though, was located nearer the upstairs living rooms. 'It gets lots of light and has a great view over the pretty garden.'

The couple started by opening the room up to the small sitting area next door. 'We removed a couple of walls, making the space larger and lighter again,' says Anna. Looking for relatively traditional cabinetry to complement the period details that drew them to the property, Anna came across Sculleries of Stockbridge. 'The craftsmanship is second to none, and the cabinetry is as beautiful inside as it is outside,' she says. The couple then appointed interior designer Camilla Pringle to manage the project and transform their new kitchen.

'This is our forever home, so we were thinking long-term in all of our decisions,' Anna says. 'With the kitchen finished, we know now that if we ever do want a change, the cabinetry can easily be re-painted a different colour. But the design and layout is absolutely perfect – it will never need to be replaced.'

### The layout









### DESIGN SOLUTION Camilla Pringle explains...

#### Describe the brief

Anna and Haj have a lot of experience with very modern, sleek kitchens, but this time wanted a timeless, more traditional design in keeping with the property. It was important not to fill the room with boxes on walls but to furnish it, which Sculleries' bespoke furniture allowed me to do. As the house is so characterful, our priority was to update while preserving the original features. I like mixing old and new, and I was certain that I did not want to go 'chintz' in this period home, but wanted to introduce contemporary elements.

#### How did you develop the design?

We chose on-trend greys, a relatively simple style of cabinetry and a smoked glass mirrored splashback behind the cooker to ensure a modern look. Using symmetry repeatedly in the layout, restoring the fireplace and adding a large gilt mirror and chandelier all helped to reinforce the Georgian period details.

#### What makes the layout work?

This space has to function as a family area and dining space as well as a kitchen, so a decent-sized island was the logical solution. The range cooker on the back wall is a classic arrangement and it seemed obvious to put the dining table in front of the window to enjoy the light and view.

#### Is there sufficient storage?

The American-style-fridge freezer has a larder cupboard either side, giving Anna and Haj a whole wall of food storage. There are also large pull-out drawers flanking the range cooker that provide room for plates, pots and pans. Capacious basket drawers in the island unit are great for storing Leo's toys away.

#### Tell us about the choice of worksurfaces

Choosing the 30mm leathered River Valley white granite provides a softer appearance than polished granite – it is less shiny, more matt and has a rougher texture, all in keeping with the couple's wish for a soft, contemporary feel.

#### What appliances did they opt for?

Miele was chosen because its appliances are good quality and quiet. The 1200mm live range cooker is perfect in any kitchen but looks particularly at home here.

#### Were there any must-have items?

We love the window seat! It's so pretty, shows off the window and offers further storage. Anna was also keen to hang some pieces of artwork, so we made space for that. These elements ensured that the kitchen would never be solely functional – it's a family room, too.

'AS THE CEILINGS ARE SO HIGH, THE CANOPY IS PERFECTLY IN SCALE AND BALANCES THE LARGE WINDOW AND THE MIRROR ABOVE THE FIREPLACE'













## Kitchens & Living Spaces — HANDCRAFTED IN ENGLAND —











For further information please contact Phone +44 (0)1623 688 337 | Email enquiries@charlesyorke.com www.charlesyorke.com





# DARK MAGIC

ATTENDING AN INTERIOR DESIGN COURSE GAVE LIBBY COOK THE CONFIDENCE TO EMBRACE THE MOODY HUES SHE LOVES SO MUCH

Feature Sally Narraway Photography Darren Chung

## Project profile

THE OWNERS Libby Cook, an HR consultant, her husband Andrew, a recruitment manager, and their children, George, 4, and Jemima, 1

THEIR HOME A four-bedroom Victorian terrace in north London

THE PROJECT To extend the kitchen into the side return and garden and replace the old units

**ROOM SIZE** 4.7 x 8m

**DESIGNER** Libby and Andrew designed their kitchen themselves

**CABINETRY** Palencia units in Pizarra matt lacquer by Ezy Doors, around £10,500 for the furniture and worktops, Your Fitted Home

BUDGET Around £30,000, excluding building work

## confidence

The grey walls take on green and blue tones in the evening, creating a chic and elegant loo



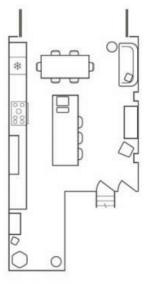


ibby and Andrew Cook had installed a temporary kitchen two years before they began to reconsider a redesign. 'The house had been rented out for 20 years and the kitchen was disgusting, so we laminated over the floor and changed the cupboard doors,' says Libby. But while Libby was on maternity leave, the couple decided it was time to build an extension. 'It had to work for us as a family,' she says, 'Since having children, we don't go out as much, so it needed an element of glamour for when friends come over. We wanted it to be a living space as well as a kitchen, with a large island where guests can perch.'

The Cooks planned everything, right down to what they would store in each drawer. 'We visited showrooms and friends' houses for inspiration,' says Libby. 'Then I used Pinterest to collate all the ideas, from the thickness of the worktops and shelving to the look of the stools and the spice rack.'

Next was the bold colour scheme. Libby had attended an interior design course with Abigail Ahern, who had shown her how to make dark schemes work. 'It's not to everyone's taste but the results are amazing,' says Libby. 'Before, we had a kitchen with no family space, so we'd often end up in the lounge. But now, this room looks gorgeous in the dark lit with lamps and candles. Andrew trusted me and we both love it.'

#### The layout







ABOVE Metallic taste

Handmade metro tiles in a copper finish add a timeless, yet glam touch



## ${\it ABOVE} \\ {\it Coming together} \\$

By creating a family-friendly layout that incorporates a living area, Libby can be preparing meals while keeping a watchful eye on daughter Jemima as she plays





## ABOVE Blurring boundaries

The kitchen was extended into the side return and the rear garden. The outside space has now become a garden room that mirrors the interior, with the render painted in the same shade as the internal walls



## ABOVE On display

Open shelving makes the room feel larger and adds a personal touch, with small clusters of vintage glassware, pretty blooms and striking lighting

## ${\it LEFT} \\ {\it Technological gains}$

Although the space has been purposefully kept simple without gadgets, a boiling-water tap was installed as it speeds up food preparation and cooking for a busy family



'POPS OF COLOUR KEEP
THE GREY ROOM BRIGHT
AND INTERESTING SO
IT'S NOT GLOOMY'





#### DESIGN SOLUTION Libby explains...

#### $Tell\,us\,about\,the\,furniture$

We considered 'push-open' doors but decided to avoid things that the children might break. I wanted a simple, plain design so our builder suggested a kitchen firm that could supply this. Plus it came in a matt grey nearly identical to the walls, which are painted in Farrow & Ball's Down Pipe. Bespoke items include open shelving, shallow drawers that fit around the steel support, and the housing for our integrated fridge freezer.

#### How did you design the layout?

We grouped the tall units on the right, leaving an open space within the cooking area so it doesn't feel enclosed. The steel support determined where the range and boiler would go. The main prep area was to be the island, which we wanted as big as possible – but without making the room feel cramped, so we marked it out beforehand.

#### What about storage?

We went through our old kitchen looking at each cupboard thinking about how we could organise things in a better fashion. The pantry sorts the food storage and there are separate drawers for utensils, Tupperware, pans, and so on.

#### Why did you choose steel worktops?

Mainly due to budget, because we wanted chunky worksurfaces. Steel is good for food preparation as it doesn't get too hot, plus it ages well – I like the scratches that are developing on it over time, giving it a duller appearance.

## Was anything designed for the children? Kids grow up eventually, so I still chose a range oven, even though it's not family-friendly. But we

did install a loo and a snug area so that it can be a self-contained family room, and we got rid of the steps into the garden and levelled it. We also shied away from wallpaper and chose paint.

#### Are there any lessons you learnt?

Expect lots of questions – from how tall you want the skirting to whether you want pencil or round edges on the sink. Go with your gut instincts and be confident in your style. I'd always recommend a big sink that can fit large baking pans.

#### And the most successful part?

The bifold doors give the biggest wow factor. Digging out the garden and having the large island (2.5m x 85cm), range oven and underfloor heating were also all good decisions.

#### Do you have any tips for others?

Go to as many friends' kitchens as possible and ask them what they would change. You can never collect too many images of what you like as it will help create a clear idea of what you want. Keep thinking about how you use your space.

### Is there any advice you would give those creating a similar style?

If choosing dark shades, add texture – we used concrete and wood for visual interest. Introduce colour with confidence, but be cautious, too – we have a few occasional splashes of orange, which is more subtle than having all orange accessories.

#### $What \,were \,your \,best \,ideas?$

The height of the glass doors – which Andrew suggested – as the room feels grander, the colour scheme and continuing the design into the garden.

## LEFT Family heirloom

The pine table was a wedding present to Libby's parents, and it's one she grew up using - it even has her sister's name scratched in it

#### The details

**CABINETRY** Palencia **units** in Pizarra matt lacquer by Ezy Doors, around £7,500 for the cabinets used (supply only), Your Fitted Home

**SURFACES** Stainless steel 40mm worktops with integrated sink. around £3,000, Your Fitted Home. Microcrete 3-4mm micro-concrete floor in Grey 4, £156sq m, Puur. Wall paint, Down Pipe modern emulsion, £42 for 2.5 litres; outside wall paint, Railings exterior masonry paint, £62 for 5 litres, both Farrow & Ball, Renaissance wall tiles (now discontinued). Fired Earth; for similar try the Metal Mosaic walls tiles in Copper, £16.91 for a 30 x 30cm sheet, Mosafil. Terrace Malmo Agnetha floor tiles, £84.86sq m, Fired Earth

APPLIANCES Cluny 100cm wide range oven in Mandarin with gas top, £3,970, Lacanche. Liebherr stainless steel fridge freezer, £978; Smeg integrated dishwasher, £260, both Appliance World. John Lewis stainless steel 100cm wide extractor (now discontinued); for similar try the Britannia K240-10-S chimney cooker hood, £279; Magimix Nespresso 190 CitiZ and milk coffee machine, £150, both John Lewis

SINK AND TAP Integrated sink in stainless steel worktop, as before. Franke Minerva Helixl kettle tap, £795, Your Fitted Home

**FINISHING TOUCHES** Bespoke five-pane Schüco aluminium bifold doors in Anthracite Grey, £7,000, Bifold Door Factory. Stenstorp trolley table in white, £140, Ikea. Range side table, from £159, Made. Oak stools, £145 each, Cox & Cox. Vita Eos feather pendant shade, £84, Amara. Three-seat Poet replica sofa, £750; Wishbone replica chair, £108; raw industrial pendants, £30 each, Blue Sun Tree. Striped rug, £41, House Doctor at Royal Design. Babita rug (under table), £395, Nkuku. Children's tipi, £120, The Tipi

















#### DESIGN SOLUTIONS

Designer Mark Newbery explains...

How did you come up with a layout? I had a meeting with Tracey and Nigel and we went through the details together, along with their architect Tony Pollintine. Because the project was a one-off, they didn't want to compromise. Tracey had been impressed with the bulthaup b1 display in our showroom – so we started from here.

Why is there a separate drinks unit?
Tracey wanted to keep the cook's zone between

the island and ovens free of traffic, so I designed a separate drinks unit. This includes a Zip tap for filtered cold or boiling water and fridge drawers for milk and drinks. A coffee machine was also integrated into this. It's a practical solution when entertaining, as guests can help themselves.

Tell us about the simplicity of the design A handleless kitchen with an Alpine White finish will give a clean look. Keeping worktops



clutter-free and opting for built-in appliances also adds simplicity. Tracey wanted an Americanstyle fridge, but there would have been a large amount of stainless steel on display, which would have ruined the uninterrupted white finish of the housing unit. The solution was to install two separate full-sized fridges side by side.

#### The island is enormous...

Yes it is – it took a great deal of consideration. Too small and it would have looked out of proportion; too large and it would have taken over. It was a case of modelling it up in 3D to ensure it not only fitted, but also related to the other furniture in the dining and sitting areas.

#### Why are there two dining tables?

Tracey asked for flexibility within her scheme and this also related to the dining space. Two bespoke tables were made in the same style and materials, with the smaller one sited in front of the island for everyday use. The larger table is centrally located in the open-plan space for formal entertaining.

How does the kitchen link with the room? The colour scheme is very successful and brings

a sense of cohesion. Interior designer Di Folland chose Farrow & Ball's Oval Room Blue for the main wall, taking inspiration from the river views, and the grey tiles create a feeling of harmony and provide contrast with the white cabinets.

#### And what makes the kitchen stand out?

Defining the kitchen hinged on a strong use of symmetry. A specialist company designed the lighting scheme, using a combination of recessed, pendant and feature lighting. A track system helps to zone the work space and offers the flexibility to point lights in different directions.



#### The layout



#### The details

**CABINETRY** bulthaup b1 **units**, from £30,000, Sapphire Spaces

SURFACES Corian worktop, £438lin m, Sapphire Spaces. Wall paint, Oval Room Blue estate emulsion; Cornforth White estate emulsion, both £38 for 2.5 litres, Farrow & Ball. Caesar Concept S Basaltina floor tiles, £35sq m, Grainge Architects

**APPLIANCES** 2x built-in multifunction **single ovens**, £1,046 each; Compact45

steam oven, £1,132; induction hob in black glass, £631; flush fit ceiling ventilation, £1,209; 2x warming drawers, £398 each; Compact45 coffee centre, £1,261; 2x CoolConcept fridges, £1,943 each; dishwasher, £725, Siemens. Built-in larder fridge, £894, Liebherr

#### SINKS AND TAPS

Integral **sink** and **mixer tap**, priced as part of bulthaup b1 kitchen. **HydroTap**, £2,399, Zip

#### **FINISHING TOUCHES**

Bespoke dining table, £3,600; console table, £2,150; kitchen table, £1,400, all Touch Design Group. Zarra bar stools in black leather, £259 each; Nico dining chairs in off-white Frisco fabric, £297 each; Lazio  $\mathbf{rug}$ , £1,269, all BoConcept. Content by Conran **sofas**, £1,545 each. Large contrast island pendant lights, £162 each; Tom Dixon Beat large pendant lights, £675 each, both Amos Lighting

## WE HAVE AN EYE FOR **DETAIL**...

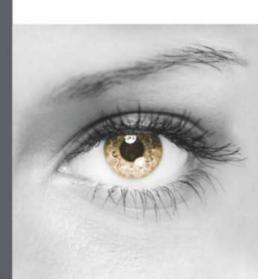
## AND SO DO OUR CUSTOMERS

"The finished result of my kitchen is absolutely beautiful, it has definitely got the wow factor."

Visit one of our 50 studios nationwide for more information www.intoto.co.uk

Tel: 08700 433737







## HOME GROWN

Nicky and Tim Stephens' open-plan kitchen demonstrates the best of British bespoke design, featuring a clever mix of indigenous timbers

 $Feature \, {
m Linda} \, {
m Clayton}$   $Photography \, {
m darren} \, {
m chung}$ 

icky and Tim Stephens were introduced to the delights of bespoke furniture at the Chelsea Craft Fair nearly 10 years ago. 'We'd spent months looking for the right freestanding pieces for our country home, then we met designer Matthew Burt at the fair,' recalls Nicky. 'The furniture he had on display was beautiful and we knew he could create what we wanted.'

A shared concern for protecting the environment, particularly the English countryside, sealed the relationship. Subsequently, the couple tasked Matthew and his team with the design and build of several pieces of fitted furniture for the kitchen in their new London home. They loved the open-plan scheme but were less enamoured of the way it had been previously extended. To achieve the biggest space, the external walls had been shaped around the neighbour's boundary line. Inside, this resulted in an awkward-faceted corner at the rear of the room. The structural supporting columns used to open up the original house to the extended space were also clumsily designed.

To top it all off, the existing kitchen was an austere design that was at odds with the property's period heritage and clashed with the room's multiple angles. 'We really wanted to introduce some warmth and sensuality,' says Nicky. Alongside a fairly conventional design brief, which included requests for a more efficient layout, precisely allocated storage and decent appliances, the couple also specified a working fireplace and plenty of unique character. Above all, the core materials were to be responsibly sourced, as locally as possible.







#### DESIGN SOLUTION

Designer Matthew Burt explains...

#### What magic did you work on the layout?

We swapped the position of the sink and oven, and replaced all the cupboards with drawer units. I've given everything a place, and each piece has been located to ease speedy cooking. We filled in an odd round window on the wall where the sink now sits, as it was just too busy. The deep worktop on the cantilevered island unit provides plenty of workspace and allowed us to go shallower below the fireplace so we could run the drawer units in a straight line to the corner.

How did you disguise the supporting columns?

By wrapping them in copper. Besides hiding a multitude of sins, it brings warmth and character, and reflects light around what could have been a dark corner. It's made by laminating thin sheets of copper onto a stable board. We could have pre-patinated it for a more burnished look that would potentially be easier to maintain, but Nicky and Tim wanted it shiny.

#### Can you tell us about the striking worktops?

The idea was to introduce a little slice of rural England into the Stephens' urban home. The worktops are made from tigered pippy oak. The pattern is created when a tree's roots are colonised by fungi that reacts with the timber's tannins and leaves streaks of darker colour as it grows. We filled the knots and holes with powdered bronze, then lacquered them for durability.

#### And the rest of the wood?

The drawer fronts and panelling under the island are English ash, chosen for its paler colour and high-grain pattern, which we sandblasted for extra emphasis. The open shelving and light plinths are English elm. Again, it was sandblasted to enhance the grain and we used a hard wax to deepen the colour and protect it. It's unusual to use a darker colour above eye level, but I like how it reflects in the copper and, anyway, the room has plenty of large windows, so it doesn't lack natural light.

Have exotic timbers overly complicated the space?

No – I think it's a delicate balancing act, but while we've certainly added a busy feel in terms of the various timbers, we've removed it in the layout by rationalising the steel columns and calming down the faceted corner. Outside of the main kitchen hub, the room is actually quite plain.

#### Explain the idea behind the light plinths.

Firstly, they emit light upwards, so you get an invisible light source, which is very atmospheric. Then they have spotlights underneath for task lighting. The ceilings are high, so the plinths just bring the task lighting down to a more useful level. Finally, they improve the room spatially. The kitchen may be very tall but it's not especially big, so plinths make it cosier and stop it appearing top heavy.







## 'I LOVE TO USE ENGLISH MATERIALS LIKE THESE ANCIENT TIMBERS IN A WAY THAT MAXIMISES THEIR BEAUTY AND CELEBRATES THEIR HISTORY' Matthew Burt

#### The details

CABINETRY Bespoke kitchen cabinets in tigered pippy oak, English ash, English elm and copper-clad particleboard, prices from £40,000, Matthew Burt Bespoke Furniture

SURFACES Bespoke ancient English tigered pippy oak worktops; painted glass splashback, from £50sq m, both Matthew Burt Bespoke Furniture. Similar engineered oak flooring, from £106.80sq m, Dinesen. Wall paint, Clunch Estate emulsion, £38 for 2.5 litres, Farrow & Ball

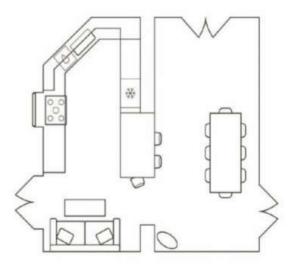
APPLIANCES CornuFé Albertine range cooker, £3,900, La Cornue. Integrated fridge freezer,

£3,500, Liebherr Integrated dishwasher, £775, Siemens.

SINK AND TAP Largo LAX undermounted sink, £461, Franke. Perrin & Rowe bridge mixer tap, £276, Sinks-taps.com

FINISHING TOUCHES Bespoke gas fireplace, from £2,200, Platonic Fireplaces. Try the retro bar stool in natural, £199 each, Nordic House for similar. WandA copper wall light, £625, Waters & Acland. Poste coffee table, £225, Loaf. For a comparable leather sofa try the Hepburn, from £2,995, Heal's. For similar dining chairs try the Wishbone design, £575 each, The Conran Shop

#### The layout



















here was only one feature that Howie and Laura Li liked in the original kitchen of their new home – it was a coal-burning stove, built in the 1850s. Luckily it was protected by the property's Grade II listing and had to stay anyway – but everything else had to go. 'The kitchen was rather tired and very poor quality, with old-fashioned melamine units, lino flooring and bad lighting,' explains Howie.

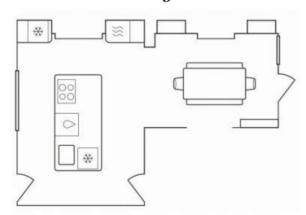
The couple knew exactly how they could improve the kitchen design. 'We both like to cook and enjoy entertaining, so it was important to us that the area felt like one cohesive space, and that anyone in the kitchen should be able to see through to the dining area,' says Laura. 'To achieve this, we had to knock through the dividing wall between the two rooms.' Doing this limited the amount of surfaces available to fit wall and base units against, so their plan included a large island, which would be the sole worktop space and also provide extra storage. 'We searched the internet for local bespoke kitchen makers and came across Tim Moss's website. His portfolio showcased the attention to detail and contemporary-classic design we were looking for.'

The couple chose neutral wall colours to match the rest of the house, and had the wall units painted the same shade for a sense of light and space. 'Tim showed us different colours and finishes, and also sourced all the appliances,' says Howie. 'Then everything came together seamlessly.'



## 'WE LOVE THE WHITE MARBLE WORKTOP - IT GIVES THE KITCHEN A SOPHISTICATED LOOK'

#### The layout







#### DESIGN SOLUTION

#### Designer Tim Moss explains...

#### What was your brief?

Laura and Howie had a very clear idea of what they wanted. They also appreciated the fact that with little space and a listed stove in the chimney breast, our options were limited and that the room needed a bespoke design. I like working around the original features of a house, no matter how challenging, and the 1800s cooker brought a certain charm to the scheme.

#### Describe the layout

It was vital to get the sizes and proportions of the furniture just right for the area. The island is large enough to house everything without dominating the room, and sits well in the space. There's also a balance and natural flow between the kitchen and dining room as the style and colour of the cabinetry is the same. I still get an enormous amount of pleasure from the challenge of making a space work perfectly and still look beautiful.

### Was it a challenge fitting everything in?

Yes, because we had to position most of the appliances in the island but still have enough storage for crockery and dry foods. So the obvious solution was to design a freestanding workstation, and add some slender pull-out larders in the

alcoves next to the fridge and ovens. Their position allows them to be left open while cooking without causing an obstacle and tucked away after. It works very well for a small space and has enough room to house everything the couple wanted.

### Did you recommend cabinets, colours and materials?

It was a team effort. Laura and Howie loved the new Farrow & Ball shades and we very quickly agreed on the colour combination during one of their visits to the showroom. They knew they wanted a Carrara marble worktop, which along with the pale units also creates a sense of lightness. It also looks stunning with the Stiffkey Blue shade. What could have been a small, dark basement kitchen now feels like a bright and spacious room. I really like its understated simplicity.

### How does the kitchen reflect the rest of the property?

The timeless utilitarianism of the furniture sits perfectly in the house, and the simple lines and elegant proportions of early-Victorian architecture are repeated in the kitchen. Our cabinetry is handmade by a team of traditional joiners using some of the same techniques that would have been used around the time that the house was built.

#### The details

**CABINETRY** Bespoke handmade in-frame beaded **units** by Tim Moss, £31,800, painted in Farrow & Ball Stiffkey Blue, Ammonite and Parma Gray estate eggshell

SURFACES Carrara White Gioia marble worktop, £411.92sq m, Just Tops. Istoria Vintage Arctic oak flooring, £47.95sq m, Jordan Andrews

APPLIANCES Built-in oven, £1,150; built-in combi microwave, £1,395; induction hob, £1,045; integrated fridge freezer, £1,240; built-in wine fridge, £995; integrated dishwasher, £895, all Miele supplied by  $\operatorname{Tim}\nolimits$  Moss

SINK AND TAP Kohler Modultop ceramic undermounted singlebowl sink, £360, The Kitchen Sink Company. Fusion Square tap in brushed chrome, from £1,240, Quooker

FINISHING TOUCHES Stanley hammered copper pendant lights, £336 each, Original BTC. Spinning BH2 pendant lights by &Tradition, £263 each, Ambientedirect.com.

Dining table, £965; 2 x benches, £512, all Raft. Charles Eames-style LCW hide lounge chair, £229, Vita Interiors, has this look







## EXPERIENCE THE ZIP EFFECT.

## MODERN DESIGN. MORE WOOHOO.

The new Zip HydroTap® design range is available in various contemporary designs. Healthy living has never looked so good.

## PURE TASTING INSTANT BOILING

**CHILLED SPARKLING** 

zipwater.com/uk



IT'S WATER, REFRESHED.



## What caught your eye first, the kitchen or the price?



## Affordable luxury.

55 SHOWROOMS NATIONWIDE visit wrenkitchens.com







# An open-plan kitchen is a true social hub, and puts entertaining, dining and relaxing firmly at the centre of today's home life

WHO DOESN'T LOVE THE IDEA OF OPEN-PLAN LIVING? This popular layout ditches the formal dining room, home office and sitting room in favour of a large multifunctional space, with cooking at its heart. 'The main motivation for creating an open-plan space is to be more sociable,' says Robert Burnett of Holloways of Ludlow. 'Parents can cook while keeping

an eye on the children and help with homework – and when entertaining, hosts can interact with guests while preparing food and drinks.'

There are also many secondary benefits, such as the joy of spending time in a brighter, airier space with lots of room for manoeuvre. Combining existing rooms allows you to utilise space reserved for 'high days and holidays',

and adding an extension often expands the social lifestyle outdoors. Heating and lighting just one space can also help reduce energy bills.

'From a design angle, open-plan spaces enable you to unify the details, textures and materials across the entire room to achieve really impressive results,' adds Jamee Kong of DesignSpace London. So where do you start?

#### ANALYSING THE SPACE

Living the open-plan dream requires a certain amount of space, however, achieving it needn't be prohibitively expensive. Simple adjustments to the existing kitchen layout, such as adding a breakfast bar or small dining table, or installing window seating, can be enough to make your space more sociable. And minor structural changes, including moving or blocking a doorway, switching the direction of a staircase or adding sliding doors leading to the garden, can also all increase space and improve flow.

Seeking advice from an interior designer or architect will help you see the project with fresh eyes, and they'll offer clever spatial solutions that don't involve a mini-digger or acres of steel. 'Ultimately, we can prevent clients from making expensive mistakes further down the line, and deliver optimum results within the available space,' says Helen Bygraves of Hill House Interiors.

#### Bringing down walls

If you have a formal dining room or separate sitting room, chances are they are woefully

underused. Getting heavy with a jackhammer to combine these areas with your kitchen will physically open up your living space, while still keeping a reasonable rein on the budget. 'Rather than knocking down entire walls and installing expensive steel supports, consider creating a large opening between the rooms. It's cheaper and, if wide enough, still very effective,' says interior designer Anna Burles. Don't forget adjoining hallways, garages or an oversized utility room for space-stealing potential.

Widening your kitchen by just one metre could be all it takes to make way for a dining table or sofa. Knocking a hole wide enough to accommodate a generous span of sliding or bifold glass doors can also bring outdoor space into the equation – running level flooring out onto a terraced area will create space to entertain and relax in the summer months.

Planning permission is rarely required to knock down internal walls, although listed building consent is necessary for some properties. A building notice application







#### Design ideas







## 'IT'S BEST TO STRUCTURE AN OPEN-PLAN SPACE WITH ZONES FOR COOKING, DINING AND LIVING. THE LAYOUT AND FURNITURE YOU CHOOSE WILL HELP DEFINE EACH AREA' Lesley Taylor, interior designer

will need to be submitted to your local council 48 hours prior to work commencing, and the work will need to be approved and signed-off by a Building Control Surveyor. Employing a structural engineer or architect is advisable if you're removing a loadbearing wall, and it will need to be replaced by an RSJ (rolled steel joist). 'Think about whether to position the steel beam below the ceiling, or within the ceiling space. The latter is disruptive and expensive but will more successfully create the appearance of a single, large room,' adds Robert Burnett.

#### Extending out

Where possible, adding an extension is undoubtedly the most efficient way to achieve a decent-size open-plan kitchen. It's never cheap, so do weigh up the costs and compare with the value it will add to your property. If you live in a traditional Victorian terrace, a simple side-return extension can truly transform a narrow galley kitchen into a wider, brighter kitchen, without reducing usable garden space. This type of extension is particularly effective if you install a glazed roof or skylights in the new structure.

If your property is on a sufficient-size plot, the most popular option is a single-storey rear extension because Permitted Development rights for houses that are not on designated land (sites of special interest or conservation importance) favour rear extensions. Subject to conditions, the permissible depth of rear extensions has recently increased from 3m to 6m on attached properties, and from 4m to 8m on detached buildings. Another option

#### Design ideas



is to add a conservatory or orangery. These structures provide a brilliant way to add a light-filled seating or dining area to your existing kitchen.

Regardless of whether planning permission is needed, a new extension requires detailed plans for the builder and building control officer, therefore an architect or architectural technician is usually required. 'Ideally the kitchen designer should be involved before the building is drawn-up, as the layout needs to be planned before doorways and windows are set in stone,' says Richard Moore of Martin Moore. 'The kitchen plan should also determine where the services – plumbing, lighting, electrics and drainage – will go, and these must be agreed before building.'

#### Planning a sociable layout

While a regular kitchen layout focuses on creating a fine-tuned cooking space, with everything positioned for ease and efficiency, planning an open-plan kitchen is a whole new ball game. Adding provisions for dining – casual and formal – plus soft seating, children's playtime and maybe an office area, requires every inch to be plotted with meticulous care. Think about sightlines from

the centre of the cooking space. Will the chef be able to chat and cook? What will be on view from the dining table and are you making the most of any garden scenes? You also need to consider the views from and to the dining table, breakfast bar and any other areas you'll want to linger.

As a general rule, the dining table shouldn't be too far from the kitchen, to keep travel between the two to a minimum at mealtimes. The fridge and wine store should also be easily accessible from the table for keeping drinks refreshed during dinner. Try to carve a direct route from the table to the dishwasher to make it easy to clear away after you've eaten. Take a similar approach to the breakfast bar, storing cereals and breakfast supplies nearby if that's where you intend to start your day. Soft seating and the TV area can afford to be further from the heart of the kitchen.

Work with your designer to achieve a logical flow through the space that avoids obstruction and provides the best access to the most frequently used items, such as the fridge or bins. A route to the garden that passes in front of the TV will quickly prove unpopular, as will any layout that hinders the chef in full flow. 'An island unit can be a real





#### **FULLY WIRED FOR...**

**Light** This should be planned as early as possible. Ensure each zone - cooking, dining, relaxing - is on separate controls, and include task and ambient lighting throughout. LEDs are the most energy-efficient but make sure you use bulbs with the same colour temperature, preferably a warm spectrum everywhere, to achieve a uniform glow. Lighting can also be used as a design feature to link or define the different areas. Look for lighting collections that include different fittings in the same design for easy coordination. And maximise poor natural light by adding skylights or glazed doors. Planning multifunctional lighting can be pretty complex, so it's advisable to get a professional lighting designer on board.

**Heat** Keeping a large space comfortably warm isn't easy, especially if the ceilings are high or vaulted. Underfloor heating is a good solution, and leaves walls free for furniture and glass. Vertical radiators are space-efficient, too. Do measure the room to calculate the heat output required radiator manufacturers often have a heat-output calculator on their websites, or your heating engineer will advise. A woodburner in the seating area is a great feature and will keep the room cosy, while a heavily-glazed space may benefit from air conditioning in summer, particularly if it's south-facing. Or opt for skylights with remotecontrolled opening for extra ventilation. Bifold or sliding doors can also be left open to keep things cool on hot days.

Sound & vision When you add soft seating to your kitchen. sound and vision become vital ingredients. It's worth calling in a local audio-visual expert (try Cedia.co.uk) to liaise with your builder at the start of the project. For simple sound integration, SensioSound LED light fitting with built-in speaker is designed for installation under wall units and connects wirelessly to your mobile device. For more complex music systems, flush-fitting speakers into the ceiling or behind the walls is a neat and discreet way to ensure the whole space is party-ready. It's a good idea to zone your sound system so that speakers can be turned off and on in different areas. Also think about the position of the TV. and whether you want to be able to see it from the breakfast bar, dining table and sofa.







saviour in an open-plan design, as it aids traffic flow and provides the perfect link between the kitchen and living/dining spaces, and the garden beyond,' adds Andrew Hayes of Smallbone of Devizes. Allow at least a 90-110cm-wide walkthrough in busy areas, and don't forget that dining chairs take up more room during use, and drawers, fridges and dishwashers all need extra space for opening and access.

Zoning the room into distinct areas for cooking, dining and relaxing is a popular technique that helps to maintain order in a large multiuse room. Using different flooring, decorative light fittings or colour schemes to define the role of each zone can be very effective, but don't lose sight of the overall design cohesion. 'Establishing similar shapes, materials or textures across the space – for example coordinating the dining table top with the kitchen worksurfaces – will visually unite the room and help keep it simple and uncluttered,' says kitchen designer Laurence Pidgeon.

#### Ultimate comfort

The disadvantages of cooking and living in one space can be significant, with noise being a particular issue – extractor fans, dishwashers and washing machines are

the worst culprits. So what's the solution? Choosing an extractor with an external motor is the quietest option if you don't want to compromise on power. Locating your washing machine in a different room is always preferable but some models can be set to run at night-time when everyone's asleep. Large American-style fridgefreezers, especially those with ice and water dispensers in the front, can also chunter away in the background in an annoying manner while you're watching TV. Fullyintegrated cooling appliances are usually less noisy. It's really worth checking the decibel ratings before you buy - anything under 45dB shouldn't interfere with conversation. Quietmark.com lists appliances that are considered quieter than most.

If you are installing large expanses of glazing in the ceiling, walls or both when opening up the space, do consider the impact of sunlight glare and insulation. The aim is to create a comfortable atmosphere all year round. Talk to your glazing provider about the latest solar control and energy-efficient glass, and make sure the room has sufficient ventilation to avoid excessive heat and condensation. Self-cleaning glass can also prove invaluable, especially for hard-to-reach skylights and roof-lanterns.

## KEEP CONTROL OF CLUTTER

with everything on view, clutter is the nemesis of open-plan living, taking the joy out of dining and relaxing in your kitchen. It's important to provide dedicated storage within each area – fine china and cutlery near the dining table, magazine and bookcases in the lounge area etc – so that everything is close to hand but easy to stash away.

HOUSEHOLD PAPERWORK, mail and homework can collect like snowdrifts on worktops. If space allows, consider installing a filing cabinet within your island unit or dresser, and allocate a drawer to smaller objects such as pens, spare change and receipts.

PHONE SOCKETS inside a cabinet will prevent mobile devices creating chaos on surfaces while charging. A pop-up socket, which can be pushed down into the worktop when not in use, is another neat solution for using laptops and small appliances on an island unit.

#### IF YOU DON'T RELISH THE IDEA

of being completely exposed while cooking, Richard Baker of Richard Baker Furniture suggests a raised breakfast bar or half-wall at the front of your island or peninsula. 'This allows the chef to talk with guests, while concealing the cooking action and messy worktops,' he says.

'THE KITCHEN IS THE
SOUL OF ANY HOUSE,
AND MORE PEOPLE ARE
KNOCKING THROUGH
THE ENTIRE GROUND
FLOOR OF THEIR HOME
TO CREATE AN OPENPLAN CONTEXT'

Anna Burles, StudioAB



iRobot® Roomba® vacuum cleaning robot seamlessly navigates under furniture and around clutter to clean carpets, rugs or hard floors, vacuuming up dust, pet hair and large debris, like cereal.

www.iRobot.com

Available at



### iRobot Roomba

**Vacuum Cleaning Robot** 

Roombo are registered trademarks of Robot Corporation

# THE LOOK... Indulge in luxury finishes and materials for a kitchen that stands out from the crowd

#### WE ALL HAVE OUR OWN VIEW ON WHAT GIVES

a kitchen wow factor – for some it may be shimmering metallic cabinetry finishes; for others, a slab of pristine marble, a gravity-defying cantilevered island or a vast expanse of glass. Ultimately, what all statement kitchens have in common is individuality in the design. Far from being everyday beautiful, these are striking designs that take the breath away. Whether due to luxe materials, super-sized scale or standout

accessories, they are visually arresting while being every bit the practical and functional room a modern-day kitchen needs to be.

Such schemes require commitment and vision from both an inspired homeowner and a very able designer who can pull it off with balance and finesse. 'A good designer will see the bigger picture while being able to focus on the details that make all the difference,' explains Emma Sims Hilditch, founder and design director of Sims Hilditch. 'They'll

also be abreast of latest technologies, trends and developments in the industry, which really helps when whittling down the seemingly endless choices one needs to make.'

If you are able to reconfigure your home, or if the kitchen is part of a larger, open-plan space, an interior designer or architect can suggest different layouts to work with the rest of your home. This could be simply creating a cohesive design throughout or making the most of structural features for extra drama.





#### Perfectly formed

A small space is no barrier to turning your kitchen design into something special. This scheme is set out like a modern work of art with blocks of colour and a play on shapes and texture. Limited edition kitchen with copper leaf-clad and lacquered timber units, price on application, Tom Dixon's Design Research Studio.

#### Centre stage

Too many elements will fight for attention – the key is to limit the number of materials used and make one the focal point. Here it's a show-stopping marble island. Bespoke Mulberry Street kitchen in stained oak with Statuary marble worktops and Bardiglio minibrick mosaic splashback, from £40,000, Smallbone of Devizes.



#### Design ideas





#### Set in stone

There is something to be said for taking an individual approach to surfaces, as this bold rose and grey stone with fabulous marbled patterning beautifully demonstrates. Bespoke Urbo matt lacquer painted cabinetry with an Arabescato Oribico Rosso marble island and splashback. Kitchens from £35,000, Roundhouse.

#### Striking simplicity

Good designers often deliberately pare back, fine-tuning a design and leaving nothing extraneous, creating space for standout details to shine. The Twenty kitchen by Modulnova features a white glass island with stainless steel top, and a bookmatched rosewood cabinet, from £25,000, DesignSpace London.





# $Design\ ideas$







#### Leather bound

Luxe finishes command attention and look particularly striking in a kitchen setting, so try a little couture on your cabinetry. These gloss lacquer cabinetry doors feature shagreen leather insets in a muted palette reminiscent of a library, bar or living room. Projects by Hill House Interiors start from around £75,000.

### Steel appeal

Stainless steel has a clean, pro-kitchen finish, making it a good choice for splashbacks and worktops. Take it a step further by cladding an entire kitchen and fitting matching appliances and sinks for a sparkling look. Bespoke Arclinea kitchen, £21,000; Sub-Zero appliance wall, around £32,000, all Kolenic.







#### Grey area

Defining the kitchen in an open-plan scheme can prove tricky, especially in a design like this where the mezzanine also vies for attention. Simple lines and clear colour coding create a grounded heart for this scheme by Jamie Falla Architecture. Alea units in Ferro matt lacquer, from £30,000, Varenna at Poliform UK.

### Natural flair

Concrete in the kitchen has moved away from a purely industrial look. Here it's a fine finish applied to cabinetry door and drawers for a luxury feel. Tocco/Concrete-A kitchen in matt lacquered concrete on MDF in Brasilia with 5mm steel and solid-walnut worktops, plus Artic White tall units, from £15,000, Leicht UK.

'It's important to remember that a kitchen with true wow factor functions as well as it looks. That wow will wear off pretty rapidly if you don't have enough space to store everything you need'

Wayne Dance, managing director, InHouse

#### MAKE IT WORK FOR YOU

RECLAIMED MATERIALS ADD INSTANT CHARACTER.

Consider salvaged timber cladding, antique mirror or reclaimed tiles as a simple way to add originality to your room, or perhaps even a repurposed draper's counter as an island.

ISLANDS ARE VERSATILE FEATURES THAT CAN BE ALMOST ANY SHAPE OR SIZE.

Try injecting some personality with a bold colour or interesting

cladding, or even an unusual shape, such as a flowing teardrop or multifaceted rhomboid.

THE MOST EXCITING KITCHENS CAN SOMETIMES BE THE ONES THAT AREN'T ON DISPLAY.

Pocket or sliding doors that conceal a breakfast station, appliances or the whole design, can be opened for 'the big reveal', creating a sense of drama. On a much smaller scale, lining or painting the inside of drawers

and cupboards can deliver the same sense of surprise.

REFLECTIVE MATERIALS, SUCH AS GLASS AND HI-GLOSS FINISHES, can be combined for a stunning effect. Not only do they look fabulous in daylight but will also change with your lighting scheme by night, giving an ever-intriguing design.

DON'T GET CARRIED AWAY WITH TOO MANY ELEMENTS.

Pick your star and make everything else the supporting cast. A common mistake is to get overexcited and try to put everything you like in the scheme – it will only look muddled.

WHEN IT COMES TO FLOORING, THINK BEYOND THE USUAL OPTIONS and explore the latest tiles, luxury vinyl and stone designs. Combine colours, pattern, insets and borders to draw the eye to different areas of the room.









# the Ultimate range.

Adj: 1. not to be improved upon or surpassed; greatest; unsurpassed: the ultimate in range cooking 2. Rangemaster [since 1830]



#### When it comes to cooking; experience matters.

Two, vast oven cavities, 5 zone induction or gas hob, glide out grill and exclusive bread proving drawer; the Rangemaster NEXUS offers 110cm of range cooking perfection.

Built from 185 years of market leading experience, the NEXUS tops the range of Britain's finest. Don't just take our word for it; Rangemaster dominates Which? best buys with 9 of the top 11 range cookers, wins countless industry awards and over 1 million customers have already made Rangemaster the heart of their home.

Rangemaster; Built from experience.

Call 0800 804 6261 or visit us at rangemaster.co.uk



















# Bespoke kitchens & interiors since 1994





# TO THE BAR

Perfect accessories to create a stylish speakeasy vibe























1 The Cambridge Distillery's seasonal gins add panache to cocktails, from £49.99 for 700ml, exclusively at Selfridges. 2 This Honeycomb gold wine rack is the bee's knees, £30, Habitat 3 The new Arris glasses are part of a wider collection of geometric-patterned chinaware, from £80 per pair, Wedgwood. 4 Find irrepressible retro charm in the shape of a gold pineapple ice bucket, £25, John Lewis. 5 Create an easy-listening soundtrack with 24 hours play time on the Beolit 15 bluetooth speaker, £399, Bang & Olufsen. 6 Mix the perfect Old Fashioned from one of Tipplesworth's cocktail cases filled with premium

ingredients, £185, from John Lewis, Liberty and Harvey Nichols. 7 Indulge in classic bar games such as Ridley's Games Room limited edition backgammon, £14.95, Wild & Wolf. 8 LSA International's Whisky collection includes handmade pieces with walnut accessories, from £40 for an Aran tumbler to £295 for an Islay Connoisseur set. 9 Slice lemons in style on this marble chopping board, £40.95, Mia Fleur. 10 Traditional coopers' skills are used to create the stylish Barrel tray by H, from £87, Clippings. 11 Serve up a dash of glitz in one of Jonathan Adler's trademark patterns: Newport decanter, £198; glass, £25.



For those who appreciate the finer things in life.









# PLAN AND SHOP FOR... WORKTOPS

From a bold statement to a subtle hue, worktop materials are varied and exciting, combining practicality with inspiring looks

hile cabinetry will be the main style decision you make for your kitchen, never underestimate the impact your worktop choice will have on the overall scheme, too. Along with the flooring, it sits on a horizontal plane and is highly prominent, so it's important to give due consideration and not to view it as an after-thought. Worktop materials have changed quite radically in the last few years, offering a vast choice across all budgets. Technology has given us super-tough materials that are virtually indestructible for the busiest of family homes, while the trend for living-room style has introduced luxe materials for those able to provide a little TLC.



# Buyer's guide











#### **DESIGN COMPONENTS**

The worktop is usually a significant part of the expenditure on a new kitchen – about 12.5 per cent according to recent research – so it's worth taking time to consider the options. 'Start by thinking about the style of kitchen you want,' says Sofia Bune Strandh, MD of Sola Kitchens. 'Some worktop materials, such as stainless steel and modern composites, look good with minimalist, contemporary designs, while a natural granite with lots of veining will probably be better in a classic kitchen.' Sofia

also suggests reviewing your worktop, not just with your cabinetry choice, but also with your flooring. 'A lot of people ignore the floor until the last minute, but it's a very important part of the mix,' she says.

#### MIX & MATCH

Look at your selection together – tone-ontone can work well with changes in texture or material type, while a light-coloured floor and worktop can be used to contrast with dark cabinetry, or vice versa. And it might not be

one worktop material you are choosing. Many designers include a mix of materials in their room schemes, using the different materials to zone the areas of the space and create a more individual and interesting feel. This might include using one material on a wall run worktop, such as stainless steel if it includes a sink area, and another material on the island. Wood tends to feel slightly warmer than natural stone, for example, so it's often used on breakfast bars and eating areas for a softer, more laid-back feel.





#### MATERIAL CHOICES

#### NATURAL STONE

For some, nothing beats the beauty of natural stone, with its veining and colouring unique to each slab. Granite is available in many natural colours, from black Nero Impala granite, which is widely available and therefore more competitively priced, to rich Baltic Brown and Uba Tuba, flecked with green. Granite is hard and resistant to heat and scratches, but it must be treated with respect to prevent damage and will usually need to be protected with a special sealant. Marble is classically beautiful and luxurious, but tends to be rarer and therefore more expensive. It's more porous than granite and, while sealants will provide some protection, if every stain is going to worry you, this is not the material to choose. For some, however, a few marks are part of the patina of age, and a small price to pay for the beauty of this timeless material. Patterns vary dramatically so, if you can, visit the quarry to see the exact piece of stone you'll be getting and bear in mind that there are limitations on size when choosing slabs for a generous island. Price guide: granite, from about £400lin m; marble, from £500lin m.

#### ENGINEERED QUARTZ

Made from about 90 per cent natural quartz crystals mixed with a small amount of binders, and referred to as both 'quartz composite' and 'engineered stone', this material is very tough, virtually non-porous and resistant to scratches, stains, heat damage and impact, and often comes with a long warranty. It also offers consistent composition, so unlike natural stone, there won't be variation in veining and colour shading. Manufacturers such as Caesarstone and Silestone have been very active in developing stone-effect materials that are hard to distinguish from the real thing. Price guide: from about £350lin m.

#### **ULTRA-COMPACTS**

The new ultra-compact surfaces have excellent performance characteristics. Made of completely natural materials using Sinterized Particle Technology, they are almost totally non-porous and super tough. Dekton is said to be the most scratch-resistant material on the

market, with five times the flexural strength of granite. It also offers maximum resistance to stains, impact and heat damage.

Price guide: from £450lin m.

#### **SOLID SURFACES**

These man-made solid acrylic or polyester-based materials, including Corian, Hi-Macs and others, are designed to create sleek, seamless surfaces that can be thermoformed into sweeping and curved shapes with no visible joins. Non-porous and stain-resistant, they are easy to clean and hygienic, but tend to be not as hard as quartz and granite surfaces, although they are easier to repair. Price guide: from £350lin m.

#### **CERAMICS**

Ceramic (porcelain) worktops are extremely resistant to stains, heat, acids and scratches. They are growing in popularity, not just because of these appealing properties, but also because they come in a good variety of colours and finishes, including concrete, metallic and natural stone looks. Price guide: from about £550lin m.

#### **LAMINATES**

Long-considered the budget option, laminates are non-porous, offer easy maintenance and come in lots of design and colour choices. Made by fusing multiple layers of impregnated paper under high pressure temperature, and then bonded to a substrate, they are resistant to impact, scratching and moisture. Price guide: from £45lin m.

#### WOOD

Although a traditional favourite for its natural warmth, wood does need a certain amount of looking after. Avoid direct exposure to heat and prolonged soaking, especially by the sink and tap area, where you may prefer to install a wall-mounted tap. However, if the wood does get damaged, you can simply rub it down and re-oil it. Choose a sustainable hardwood, preferably from an FSC accredited source. 'Wood worktops add a certain charm and character, with a warmth you don't get from granite,' explains John Stephens,

director at Rencraft. Price guide: starts from around £150lin m.

#### METAL

Durable, heat-resistant, hygienic and impervious to water, stainless steel is the restaurant kitchen favourite and great for creating the industrial aesthetic in your home. It will scratch however, but some say this adds to its well-worn appeal. Other popular metals coming on to the worktop market include copper, available from Sola Kitchens. Coated with a specialist nanotech protectant, it's very easy to clean and care for. Price guide: stainless steel, from £350lin m.

#### **VITREOUS ENAMEL**

Vitreous enamel surfaces, including Vlaze, are made by fusing powdered glass to steel by firing at temperatures in excess of  $800^{\circ}$ C. The result is a smooth, vibrantly glazed material that won't crack or discolour and requires very little maintenance, making it extremely useful as a heat-resistant and hygienic worksurface. This material can be custom-made in almost any colour with a design of your choice, too. Price guide: from £120lin m.

#### **GLASS**

As a non-porous material, toughened glass is strong, easy to clean, and stain- and scratch- resistant. It comes in a myriad of colours offering plenty of creative potential, and withstands temperatures of up to 400°C, so it can be safely used beside the hob, but do not put a very hot pan directly on its surface. Price guide: about £600lin m.

#### CONCRETE

The rustic, industrial look of concrete makes it a very current choice for contemporary kitchens. It's also designed to cope with plenty of heavy duty use and comes in a range of standard concrete mix colours (from white to grey), and can be mixed with pigments for stronger colours. A polished concrete worktop will be very flat and smooth, but it is porous and can stain, plus it's quite heavy, so extra reinforcement may be required.

Price guide: from £350lin m.

'THERE'S AN INCREASING DEMAND FOR WORKSURFACES WITH A SLIMMER PROFILE, ESPECIALLY ON A STATEMENT ISLAND UNIT' Mark Hill, DuPont Corian

## Buyer's guide

# 'WORKTOPS ARE A FOCAL POINT, SO CHOOSE CAREFULLY, WEIGHING UP THE LOOK YOU WANT WITH THE DURABILITY YOU NEED. AND REMEMBER, YOU CAN MIX DIFFERENT MATERIALS' Jamee Kong, DesignSpace London

#### **WORKTOP STYLES**

Just as cabinetry sets the style of your kitchen, so too can the choice of worktop. With the trend towards more open-plan rooms, combining living, eating and socialising zones as well as cooking areas. kitchens have been getting larger and so have worktops. Expansive worksurfaces in beautiful materials can be used to catch the eye and add design interest. The worktop is not just a practical choice - though it must definitely be that, from standing up to prepping, cooking, entertaining and family life - it's also a style statement. Subtle looks can pull a scheme together, while bolder choices can up the impact of your design. 'There's a noticeable trend for thinner worktops,' says Sofia Bune Strandh. 'It used to be 30 or 40mm as standard, now it's usually 15 or 20mm, and we can go even thinner with materials such as metals and the latest composites.' And, just when we're starting to see more mixing and matching in terms of material choices, an increasing number

of designers are also combining different worktop thicknesses for visual impact, so you might have a chunky breakfast bar bridged onto a super-slim countertop. Richard Edmondson, designer and managing director of Edmondson Interiors says: 'Do look at reasonably-sized samples of materials before you make your final selection. Even though 15cm sq is a good starting point, you do need to see a larger slab to better judge its colour and impact.' This is especially true of natural stones with dramatic veining and colour variation, and your kitchen retailer may be able to arrange for you to visit the stone yard so you can choose the exact piece to be used in your room.

#### SINK STYLE

'When choosing your worksurface material, it's also important to consider what sort of sink you're looking for at the same time,' advises Jeanette Ward, communications manager at Franke. 'There are different varieties of sinks and while they all look

stylish, they are not all compatible with every worktop material.' For instance, a ceramic Belfast sink partners best with granite and quartz. It can also be used with solid wood, but make sure you oil the worktop and edges to seal its surfaces and prevent any water damage. Try and avoid laminate because of the potential for water to seep through to its chipboard core, and aesthetically, it's not really comparable to solid surfaces either. An undermounted sink is installed beneath the worksurface and suits solid wood, solid surface, granite and quartz, but is not suitable for laminate. The frame of an inset sink sits on top of the worksurface and is compatible with all worktop materials. The same goes for a flush-mounted sink, which is installed in the same way as an inset, but is rebated into the worktop to create a flush finish, which is currently a very popular trend. Alternatively, some sinks can be seamlessly integrated into your worktop for a sleek, streamlined finish, for example, if it's made from Corian solid surface or stainless steel.









# **NEED TO KNOW...**

# WHAT'S INSIDE YOUR KITCHEN CUPBOARD?

Knowing what to look for behind the doors and drawers will help you find the best quality carcasses for your budget

#### So what are we talking about here?

Carcasses are the basic units of the kitchen onto which doors and drawer fronts are attached. They provide the structure of the cabinetry kitchen, the housings for built-in appliances and, of course, the storage. They also need to be strong enough to support your chosen worktop.

#### But aren't they all basically the same?

Some look similar – especially the standard white lacquered ones – but the quality can vary hugely. The carcasses you choose will have a big impact on your kitchen's longevity and performance.

#### Explain the main differences?

Across basic kitchen ranges, you will come across flat-pack carcasses supplied ready for assembly (think B&Q and lkea), as well as rigid versions that come ready-made from the factory. Flat-pack carcasses will be cheaper, although remember to factor in the cost of construction if you're not doing this yourself. They tend to be

made on a CNC machine, which ensures all holes and screws will line up. Look for versions with pre-inserted cam and dowel fixings, which are quick and easy to assemble.

#### Are rigid carcasses the best options?

Built in the factory by professionals, they are considered structurally superior, plus you don't have the irritation or delays caused by missing parts. The fitting process is much quicker so you'll spend less time without essential services.

#### Tell us about bespoke carcasses?

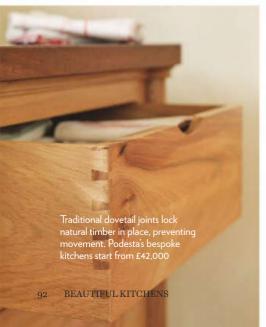
These can be made in any shape or size, and come into their own in kitchens with awkward alcoves or architectural details that need to be worked around. They are usually made from high grade, thick materials, often with wood-veneer interiors. Most bespoke kitchen companies make or buy-in their own carcasses, and wouldn't be prepared to work with flat-pack or inexpensive carcasses on grounds of quality control.

#### What sizes are available?

The standard European sizes are labelled by width, so you will see 60cm, 90cm etc. These also conform to appliance sizes, making it easy to fit equipment and cabinets together. Most manufacturers offer the most commonly used carcass sizes, but also have a broader selection available, usually made-to-order, for a small surcharge. Bespoke carcasses aren't restricted at all, but often conform to European specifications. Wall cabinets are shallower than base units to provide more head room, but think about what you're storing inside – some companies offer deep 35cm units to accommodate large plates.

#### Does material thickness matter?

It depends on the material, but 16-18mm thick is the standard for the sides and base of massproduced carcasses, with some bespoke makers going up to 22mm. Anything thinner is unlikely to last long, particularly if the construction is equally flimsy. Excessive thickness will result in reduced











Woodstock
Furniture's MDF
carcasses are
spray painted
to match the
splashbacks.
Kitchens from
£30,000











internal capacity and may put undue pressure on the hanging mechanisms of wall units.

#### What about the back panels?

Many companies use thinner back panels because they aren't strictly load-bearing, more a way to stop contents sliding behind the unit and to provide a neat, dust-free finish inside. Using a thinner back panel will also help reduce the overall weight of the unit. Don't go lower than 3mm, though, and avoid back panels that don't cover the full height of the unit, unless access is required for electricals.

#### Is the construction very important?

Yes, look for dowelled and glued construction, with the back panel firmly glued and screwed, ideally into recessed grooves in the side panels. A carcass that flexes or moves prior to installation is the sign of poor construction and should be avoided at all costs. Good mass-produced carcasses are tested and approved to British Standard BS6222 – the highest rating (Level H) for heavy-duty domestic use.

#### Are edging strips essential?

If your kitchen has lay-on doors (not in-frame), you'll see the edge of the carcass material every time you open the door. As bare MDF and MFC isn't pretty, edging strips are heat-applied to tidy things up. Colour-matched strips in the same shade as the unit interior or cabinet door is popular, or you could use contrasting edging to add design interest. Wood-faced carcasses tend to be finished with solid wood lipping

for continuity. In-frame cabinetry only requires edging on the shelving as the rest of the carcasses edges are hidden behind the frame.

#### *Is there a choice of carcass feet?*

Plastic screw-feet with clips that attach to the front of a solid plinth (or kickboard) is the industry standard. A freestanding look requires decorative feet, so expect to pay a premium. However, the main priority is that they are individually height adjustable as the carcass must be completely level to prevent stress damage from the weight of contents and worktop.

#### How are internal shelves fixed?

Adjustable shelves are the most common option as you can change the configuration with minimal effort. The downside is that holes are usually left visible on the internal side panels, although this can be avoided in top-end carcasses. Fixed shelves are dowelled, grooved and/or screwed in place to achieve a neat, concealed fit, but don't offer the same flexibility.

# Will I need a stronger framework for stone worktops?

It's always worth checking the load-bearing capacity with your supplier but, generally, a solidly constructed carcass made from 16mm-thick board, minimum, is sufficient. The way the feet are attached is crucial in order to distribute the weight equally and prevent possible fractures.

#### Describe drawer units?

Bespoke drawers often feature dovetail joints,

which look nice and are extremely durable. The material type and thickness are usually led by the style of the kitchen. Traditional kitchens feature wood or a wood-faced board, while modern designs favour metal-sided drawer boxes, ideally double-walled with the slide and soft-close mechanisms hidden inside. A thick drawer base is important on large units expected to support heavy loads without sagging.

#### And hinges and drawer runners?

Matthew Walmsley of Blum UK says: 'These are the main working parts of your kitchen, and need to last, so look for a lifetime guarantee. Blum hinges are tested more than 200,000 times. Choose all-metal hinges and mounting plates with a full range of adjustment to achieve a smart, robust finish and ensure precision fitting of doors.'

#### How do I spot a sturdy runner?

'Make sure drawer runners are full-extension to provide an entire view of drawer contents and prevent items getting lost at the back,' advises Matthew. 'Always check the load capacity of runners, particularly on wide pan drawers. Runners that can hold up to 70kg allow for wider, deeper drawers that store more, without compromising smooth operation.'

#### What other fittings are important?

Soft-close hinges and runners gently and quietly bring doors and drawers to a close. They cost a little extra but will significantly add to the feeling of quality and make your kitchen a joy to use.

'DON'T BE FOOLED INTO THINKING A THICKER BOARD IS NECESSARILY

STRONGER, IT IS THE QUALITY OF MATERIALS AND CONSTRUCTION

THAT'S MORE IMPORTANT' Wayne Dance, In-House Design



Visit furnitureetc.co.uk



# Unique Christmas gift ideas from £14.99

Whoever's on your list, they're on ours too

Whether it's your golfing partner, fashion-following friend or the country-loving in-laws, a subscription is a gift that keeps delivering.

Women, Fashion

From fabulous high street fashion to celebrity style and beauty tips, we've got all the inspiration a woman needs



12 issues **£27.99** 



12 issues £14.99 £43.20 Save £28



12 issues £20.99



50 issues £44.99

House & Home

Hot properties, cool kitchens, country gardens – if they've got a passion for all-things home, step inside.



12 issues £26.99



5.99 12 issues £29.99



12 issues **£29.99** 



12 issues £28.49 £52.20 Save £23

Sports & Hobbies

From golf to cycling and sailing to gardening. Whatever they're into, we're onto it.



13 issues £38.99 £61.10 Save £22



12 issues £38.49 £58.17 Save £19



13 issues £39.99 £59.90 Save £19



13 issues £42.99



Fuel their love of the great outdoors, with essential reads for hunting, eventing, fishing and countryside enthusiasts



12 issue**s £38.99** £58.17 **Save** £19



51 issues £124.99 £170.00 Save £45



52 issues **£94.99** 



One
for them,
one for you
one for you
Buy two or more
online and get
online and fet

Over 50 titles to choose from

# Exclusive for subscribers



Every month enjoy new **offers**, **giveaways** and **prizes**, included **FREE** with your subscription. Plus, access to the **digital version** for iPad and iPhone\* - with all of this, your subscription will pay for itself in no time.

View all Rewards at mymagazinerewards.co.uk



Subscribe online at

## magazinesdirect.com/FLZ5



0330 333 4555

Quote code: FLZ5

7 days a week from 8am to 9pm (UK time)



Complete this coupon and send to: FREEPOST RTKA-YLJG-HAAK, Time Inc. (UK) Ltd, Rockwood House, 9-16 Perrymount Road, Haywards Heath RH163DH (NOSTAMP NEEDED -UKONLY)

Your details	I would like to send a gift to:	Choose from 2 easy ways to pay:
Mr/Mrs/Ms/Miss: Forename:	Please also fill out 'Your Details' opposite. To give more than one subscription, please supply address details on a separate sheet.	I enclose a cheque/postal order made payable to Time Inc. (UK) Ltd, for £
Surname:  flyou would like to receive emails from Time Inc. (UK) Ltd containing news, special offers, product and service information and, cossionally, take part in our magazine research via email, please include your email below.  Email:  Address:	Mr/Mrs/Ms/Miss: Forename:  Surname:  Address:	2. Please debit £ from my:    Msa
Postcode: Home Tel No: (inc. area code)	Postcode:	Signature: Date:
If you would you like for receive messages from Time Inc. (UK) Ltd containing news, special offers, product and service information and, occasionally, take part in our magazine research via your mobile, please include your mobile phone number below.  Mobile No.  Date of Birth:	Magazine title: £  Total order amount: £	(am over 18)  A Christmas card will be sent to all gift orders received by 11th December 2015 (either by email or post) so that you can send it on the recipient before Christmas. If you supply an email address your order will be acknowledged by email and you will be given the option to download a Christmas card or request one by post. If you do not supply an email address you will automatically be sent a nostal Christmas card.

Offer open to new UK subscribers only. Final closing date for all orders is 2nd February 2016. Orders purchased as a gift before the 11th December 2015 will start with the February 2016 issue published in January. All weekly titles will begin with the first available issue in least and the three three purchased after this date will begin with the first available issue. Please allow up to 5 weekers purchased after this date will begin with the first available issue in least off very user will start with the next available issue in place allow up to 5 weekers for delivery. The full subscription is the property of a nature, we will honour the number of issues paid for, on the term of the subscription. For enquiries and overseas rates contact magazinesdirect@quadrantsubs.com or call +44 (0) 330 333 0233. For full terms and conditions visit www.magazinesdirect.com/terms. \* The digital version comes free with the print edition of your subscription and is available strictly on a trial basis. Time Inc. (UK) Ltd reserves the right to withdraw free access to the digital version at any time. The Rewards scheme is available for all active print subscribers of magazines published by Time Inc. (UK), Ltd, free of charge. Digital subscription has been purchased directly through the publishers at magazinesdirect.com. Full member of subscription in the publishers at magazinesdirect.com. Full member of subscription in the publishers at magazinesdirect.com. Full member of subscription in the publishers at magazinesdirect.com. Full member of subscription in the publishers at magazinesdirect. The full member of subscription in the publishers at magazinesdirect. The full member of subscription in the publishers at magazinesdirect. The full member of subscription in the publishers at magazinesdirect. The full member of subscription in the publishers at magazinesdirect. The full member of subscription in the publishers at magazinesdirect. The full member of subscription in the publishers at magazinesdirect. The full member of subscript





## DESIGN SOLUTION

Ian James explains...

Was it difficult to decide on the layout?

No, I had a strong vision for the space, and the single skylight and generous height of the room had a big influence on the layout. Since we're in a basement, drainage was the main issue, so the position of the services dictated the arrangement of the kitchen.

#### Tell us about the cabinetry

The kitchen needed to match the apartment's minimalist aesthetic, with strong, simple, elegant lines. We took advantage of having lots of space by taking the cupboards right up to the ceiling for a dramatic effect and to create plenty of cupboard space.

Explain how you built the kitchen

My dad and I used the detailed plans provided by our designer Joshua Wright. We built the units in MDF, painted the doors before assembling the kitchen, and then touched them up afterwards.

Why did you choose stainless steel worktops? Stainless steel suits the semi-industrial feel, and links with the metal beams and skylight. I bought the undermount sinks, which were then welded to the worktop before it was delivered.

#### How is the storage arranged?

Everyday items are kept within easy reach – the highest cupboards are used to store items only needed occasionally. Most of our things are kept 'hidden' or out of the way, to keep the space looking uncluttered.

What sort of lighting did you go for?

In the daytime we don't need any artificial light at all – the skylight makes it feel like you are outside as the light pours in. At night, the whole space is lit by high-level spotlights. There is also some simple under-cupboard lighting to illuminate the worksurface.

#### Which flooring did you choose?

Polished concrete fitted the overall aesthetic of the kitchen. Pouring it is not as disruptive as you might think if the building is a shell! It doesn't need any upkeep – we just mop it.

How did you decide on heating for the room? Since I'd chosen a polished concrete floor, underfloor heating was the obvious choice. It also solved any issues of where to place wall radiators.

#### Any must-have fittings?

It would have to be the Vola tap designed by Arne Jacobson, which is classic, beautiful and functional.



'Putting the
kitchen together
was like
assembling a
Meccano kit'

## Project profile

**THE OWNERS** Ian James and Nick Selby, founders and owners of north London grocers Melrose and Morgan

**THEIR HOME** A basement apartment in a converted college in east London

**THE PROJECT** Building and fitting bespoke cabinetry for their newly converted apartment

**ROOM SIZE** 10 x 8m

 $\textbf{DESIGNER} \ Joshua \ Wright \ of \ Shed \ 54$ 

**CABINETRY** Custom-built units by Ian and his father

**BUDGET** Around £15,000, excluding building work



#### TOP Seamless join

The stainless steel sink and worktop create a smooth, easy-clean surface

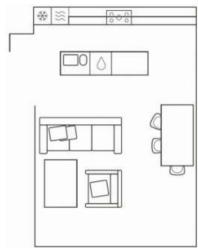
# Taste sensations

Good Food For Your Table: A Grocer's Guide, by Melrose and Morgan, £25, Saltyard Books, features delicious recipes created by Ian and Nick



'I could afford to take my time with this project but it did mean having to live in a building site'

### The layout



#### The details

CABINETRY Metod/Maximera units with Ringhult hi-gloss red doors, £115; and Lansa handles, £6 for two, both Ikea, will create a comparable look

**SURFACES** For bespoke brushed stainless steel **worktops** and **splashbacks** try GEC Anderson. Paul Davies Design offers polished concrete **flooring**, price on application

APPLIANCES Try Smeg for a similar double electric oven, £746; Cucina gas hob, £298; canopy hood, £569; and integrated dishwasher, £399. Integrated fridge freezer, £799, John Lewis

SINK AND TAPS Largo stainless steel sink, £485, Franke is a close match. Vola singlelever mixer tap, £742, Liquid Design, has this look. Water Filterman sells a similar push-lever filter tap, £20

#### **FINISHING TOUCHES**

For a similar **table** try Linnmon/ Krille, £61, Ikea. Vitra Tom Vac **chairs**, £244 each, Amara



# CREATIVE touch

# CLEVER CUSTOMISATION AND PLENTY OF IMAGINATION ALLOWED BETH DADSWELL AND ANDREW WILBOURNE TO DESIGN A STYLISH KITCHEN ON A BUDGET

Feature Emma J Page Photography Rachael Smith



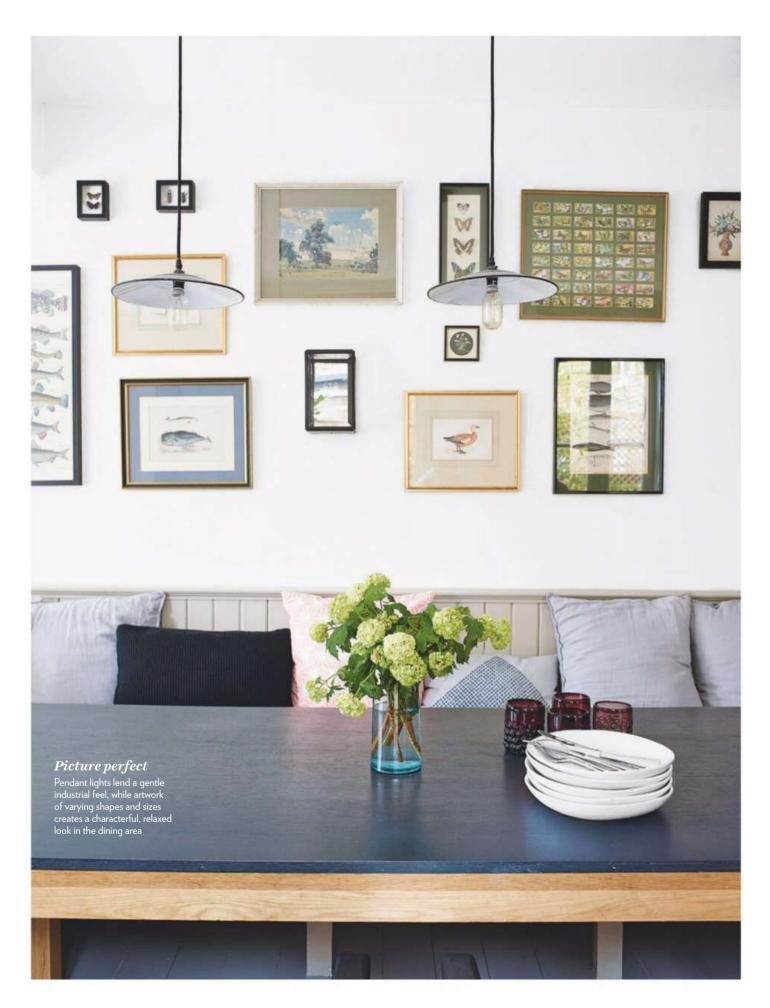
s an interiors specialist with a background in fashion, Beth Dadswell knows a thing or two about combining style and function. So when she first saw her 1970s kitchen, she was undeterred by its seemingly limited prospects. 'It was divided in two by a huge chimney breast and had garden access, but no views of it,' she says.

With Beth and her partner Andrew's combined artistic and project-management skills, they focussed on designing a workable

and beautiful kitchen that looked out on to the garden, on a modest budget. They couple started by reconfiguring the layout and installing large glazed doors. Not ones to sacrifice period detail, they chose to preserve as well as improve. So the original floorboards were sanded, filled and painted a contemporary grey, and tongue-and-groove panelling was chosen to tie the kitchen and dining zones together and complement the elegant floor-to-ceiling pantry cupboard. 'We both enjoy a blend of old and new,' says Beth. 'Also, as the majority of our budget

was spent on structural work, we had to update in a cost-effective way.'

Customisation was the key to creating a characterful look. The kitchen has off-the peg Ikea units that have been repainted and fitted with tongue-and-groove end panels, vintage cup handles and marble worktops. A tall cupboard stows crockery, while appliances are concealed behind cabinetry doors. The result is a practical kitchen with a classic feel. 'Nothing was vastly expensive,' says Beth, 'but we've given it a very personal stamp.'







### Project profile

**THE OWNERS** Beth Dadswell, an interior designer and stylist, her partner Andrew Wilbourne, an art director, and their son Louis, 8

**THEIR HOME** A fourbedroom Victorian semi in southwest London

THE PROJECT Two rooms were knocked into one to form an open-plan, zoned space, then windows and doors were added to create garden views **ROOM SIZE** 8.3 x 3.6m

**DESIGNER** The couple designed the layout and customised the units through Beth's company, Imperfect Interiors

**CABINETRY** Ikea's Metod Maximera in Veddinge white, from £46 for a base unit with drawer. is similar

**BUDGET** Around £5,000, excluding building work

## DESIGNSOLUTION

Beth explains...

#### What was at the core of the design?

We wanted to open up the space and link it to the garden. So the starting point was to let in the light by enlarging the window above the sink, adding bifold doors and installing French windows. We were also hankering after a more traditional feel, as our previous kitchen was a modern hi-gloss design. This time, we wanted to introduce classic details, which we did via traditional handles, painted woodwork and marble counters.

#### How did you settle on the layout?

Positioning the dining area at the opposite end of the room can sometimes turn the kitchen into a messy, plate-filled corridor, which we wanted to avoid. We also didn't want an island in the middle of the space, as it would have felt too dominant. Instead, we designed an L-shaped cooking and prep area, and a run of units, including the sink and a floor-to-ceiling cupboard along the opposite wall. We avoided wall units to keep the scheme feeling open, relaxed and light. The seating area works really well, as the banquette makes brilliant use of the available space.

#### Tell us about creating a bespoke look on a budget

The key was to manage the project ourselves, with a really good joiner on board. We bought simple units to paint, then sourced appliances, and drew up plans for the rest of the furniture for the carpenter. We splashed out on marble tops, added tongue-and-groove panelling on the side of the tall cabinets and extra wooden trims to make them fit perfectly. Then I sourced vintage metal handles, metro tiles for a chic touch and bistro-style pendants. No one can believe it when we reveal that the kitchen is essentially an Ikea hack!

#### How does the design marry functionality and style?

As well as being practical with its under-seat storage, the built-in dining area feels very cosy and has become the hub of the house. We've used several layers of Farrow & Ball's Hardwick White to tie the woodwork together, blending new tongue-and-groove with old. Incorporating the banquette has been immensely practical as it means that we've been able to use the other side of the L-shaped kitchen counter as a seatback. The floor-to-ceiling cupboards work brilliantly, too, in terms of both storage and anchoring the scheme.



# 'INSTEAD OF RIPPING OUT EXISTING DETAILS, WE REPAINTED THEM IN A MODERN HUE TO CREATE AN INSTANT CONTEMPORARY UPDATE'

#### The details

CABINETRY Metod Maximera cabinets, from £46 for a base unit with drawer, Ikea, is similar. Cabinetry paint, Hardwick White estate eggshell, £53 for 2.5 litres, Farrow & Ball

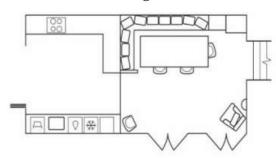
**SURFACES** For similar marble worktops try Carrara honed marble, £64sq m, Mandarin Stone. Retro Metro wall tiles, £74.98sq m, Fired Earth. Wall paint, Strong White modern emulsion, £42 for 2.5 litres; wooden floor painted in Plummett floor paint, £58 for 2.5 litres, both Farrow & Ball

APPLIANCES Built-in oven, £669; induction hob, £459; extractor, £428, all Siemens. Integrated fridge freezer and diswasher, both Ikea

SINK AND TAP Domsjö sink, £100; Ringskär tap, £80, both Ikea

FINISHING TOUCHES Strandmon wing chair, £195, Ikea. Try Eames DSW dining chairs, £333 each, The Conran Shop. Feiss Urban Renewal industrialstyle pendant light, £162, The Lighting Company, has this look. Wall lamp and artwork sourced by Imperfect Interiors

#### The layout





# Clean living

CLEVER DESIGN CHOICES
HAVE GIVEN KATHRYN AND
GILES MILLS A SLEEK KITCHEN
THAT'S HIGH ON BOTH STYLE
AND FUNCTIONALITY

Project profile THE OWNERS Kathryn Mills, a doctor, husband Giles, a civil engineer, and daughter Frida, 1 THEIR HOME A four-bedroom terraced house in south London THE PROJECT Replacing the existing conservatory with a modern extension in which to house a spacious, open-plan kitchen-diner ROOM SIZE  $6 \times 6 m$ **DESIGNER** Richard McGee of Holloways of Ludlow CABINETRY Bespoke sprayed melamine ply units with ply edge and handle detail by Holloways of Ludlow. Kitchens from £25,000 BUDGET Around £33,000, excluding building work



he kitchen Kathryn and Giles Mills inherited in their new home was a perfectly serviceable Shaker-style scheme housed in the conservatory. 'But it was too small for us,' says Kathryn, 'and we wanted the dining area nearest the garden, with the kitchen back in the house.' The couple lived with it for 18 months, during which time they

compiled a wish list. 'We needed a much bigger space with better quality units and more storage. But, most importantly, the layout had to be open-plan so that the kitchen and dining area would become the heart of our home.'

Kathryn and Giles appointed an architect to design a new extension to replace the old conservatory, who in turn recommended Holloways of Ludlow. 'We had already done lots of research, so by the time we met Holloways' kitchen designer Richard McGee, we had a clear idea of what we wanted,' says Kathryn. 'This included an L-shaped layout with a large island for socialising, a breakfast bar and a bank of cupboards in a different colour to the rest of the cabinetry. We were keen on dark, inky blues, but wanted the work zone to be a light colour, with some wood incorporated

'The new design has really changed how we use the space. We now spend much more



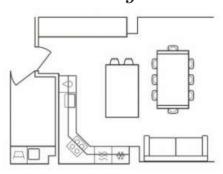
to make it less clinical looking - but not too much, as we thought it might look a bit dated.'

The couple eventually chose an unusual plyedge detail, which gives the cabinetry a handcrafted, contemporary feel. 'We really loved the effect it created on the door and drawer edges,' says Kathryn. 'Combined with the simple white door fronts, contrasting blue units and the warm yellow splashback,

I think we've managed to create the unique and welcoming space we were aiming for.'

Functionality was high on the couple's list, too, and this has been achieved with plenty of storage and a well thought-out layout. 'We're really pleased with how the whole kitchen works,' says Kathryn. 'No space has been wasted and everything has its place. It's really practical but has some beautiful details, too.'

### The layout



### time in the kitchen than we did prior to the renovation'



# DESIGN SOLUTION Designer Richard McGee explains...

### What was the original brief?

Kathryn and Giles wanted a modern kitchen with a slightly Scandi feel. It needed to be easy to keep clean, functional and a place to entertain. They also had an appliance wish list, which needed to be incorporated into the design.

### How did you plan the layout?

My approach was to establish a functioning kitchen with different cooking zones. Tall appliances, such as the fridge freezer and ovens – stacked at eye level for ease of use – are positioned at the far end of the worksurface run. The hob is at an angle next to them to give space either side for pan handles. That corner was also used for hiding ducting, plumbing and electrical cabling. The sink is at the opposite end of the run, leaving a generous preparation space in between, and the dishwasher is also located here.

### Tell us about the cabinetry design

The kitchen was chosen for practicality, cost and aesthetics. It's based on the classic 1970s laminate door with oak handle, which we brought up to date by using similar materials, but setting the oak element back behind the door. We also added a small, curved exposed plyedge handle detail, which is very tactile. It elevates the door front from a simple board to something stylish.

### And the storage you've included?

As well as plenty of cupboard space, we came up with a slim, pull-out drawer next to the hob for herbs, spices and oils; cutlery inserts within the drawers; plus tray and chopping board storage below the oven stack. The island houses additional storage for the dining area, the recycling centre and four drawers for cutlery and utensils.

### How did the colour scheme come about?

The couple wanted a punch of colour and found a bright yellow tile that sat comfortably with the exposed brick wall, which has yellow and honey tones. We also decided that an additional block of colour that wouldn't fight for attention with the yellow tiles would help balance the scheme. They opted for a bespoke storage unit painted in Farrow & Ball's Hague Blue. The handle and details differ on this cabinet from the main units, but the exposed oak niche helps bring the two elements together.

### What are the most successful elements?

I'm pleased with the overall feeling of the kitchen, especially the door and handles. As a whole, it evokes memories of a retro kitchen. I also like the way the Corian detail runs around the wall units, and the alcove in the big blue cupboard looks great, too.

### Do you have any tips for designing a kitchen?

It should be a fun process and your designer should want to understand your lifestyle. If you want to create a similar look to this room, keep the colour palette to a minimum and make sure the kitchen functions first and foremost.



### The details

**CABINETRY** Bespoke sprayed melamine ply **doors** with ply edge and handle detail, plus **unit** painted in Hague Blue by Farrow & Ball. Holloways of Ludlow kitchens start from £25,000

SURFACES 12mm Arctic Ice Corian worktops, £4,075, Holloways of Ludlow. Light grey porcelain floor tiles, £23sq m, Floors of Stone, have this look. Crackle Glaze Giallo Gloss wall tiles, £40sq m, Mandarin Stone

APPLIANCES Built-in single oven, £725; built-in combi microwave, £909; gas hob, £444; canopy extractor, £268; integrated fridge freezer, £830; integrated dishwasher, £707, all Siemens from Holloways of Ludlow

SINKS AND TAPS Rangemaster Oakland one-and-a-half-bowl sink, £319; Carron Phoenix Maui sink, £259; 2 x Gessi Oxygen taps, £263 each, all Holloways of Ludlow

FINISHING TOUCHES Hooked 1.0 small pendant lights, £240 each, Buster + Punch. Lightyears Icefox pendant light is similar, £225, Chaplins. Kartell Four dining table, from £797, Heal's, is comparable. Calligaris Jam chair, £168, London Designer Furniture. N4 oak high chairs, £229 each, Adventures In Furniture. Try Battersea vintage leather two-seater sofa, £1,390, Old Boot



FIND 1,000s OF FRESH NEW DECORATING IDEAS



# SIMPATBRAUNIRUL

### Attention grabbing

A silver finish on the wall cabinets and a standout granite worktop on the island really draw the eye

### Project profile

THE OWNERS Neha Patel, a nutritional therapist, her husband and their two children

THEIR HOME
A detached five-bedroom turn-of-the-century house in Middlesex

### THE PROJECT

A house refurbishment and extension, part of which is dedicated to the new kitchen-diner

**ROOM SIZE**  $7 \times 6 \mathrm{m}$ 

**DESIGNER** Sam Har at Roundhous

CABINETRY
Bespoke Urbo units
by Roundhouse, £36,565, cabinetry only

### BUDGET

Around £71,000

### Attention-grabbing materials teamed with pale shades help make Neha Patel's modern kitchen dazzling yet understated





### DESIGN SOLUTION Designer Sam Hart explains...

### Describe the kitchen layout

It's a large working space that Neha wanted to be both functional and striking. The design allows for more than one person to cook at a time with space for others at the island. All the fresh and dry food is kept in the larder and fridge freezer, and everything else is within a triangle, with the cooking area of ovens and hobs on the island and the kitchen sink behind, so you only have to turn around to drain pans and use the dishwasher.

### Tell us about the materials

Neha fell for the granite that we used on the island when she saw it in the showroom, so we planned the colour palette around this. She was set on the style of the cabinetry but open to different

finishes. We'd just brought out the metallic fini so we used that on the cabinets and shelf, and we opted for a engineered stone for the worksurface along the back wall as it's so hardwearing.

### What about the appliances?

Neha wanted a large fridge freezer, oven, steam oven and microwave. She chose a ceiling extractor to avoid having a hood hanging down and the induction hob is a 21st-century choice that's easy to keep clean, but Neha also wanted a gas hob. A stylish wine fridge was installed, too.

### How is the storage arranged?

The integrated fridge freezer is on the left with the double door Fulham larder to the

ight, which has two full-width pan-sized drawers at the bottom that can take a heavy weight, such as big bags of rice and lentils. There are drawers on the side of the island that face the dining area, which stores crockery and glassware for occasions, and the everyday items are on the working side.

And how have you achieved a sleek look?

And how have you achieved a steek look? The worksurfaces were kept as clutter-free as possible. The combined hot-water and mixer tap means there's no need for a kettle, and there's one large sink that's big enough for the oven racks to be laid to soak. We did however, include a shelf as well as wall units, as it would have felt closed in if there were only cabinets, and having items on display makes the room feel more homely.

# RIGHT On display

Open shelving offers the opportunity to add a bit of colour and personality

## FAR RIGHT $Capacity\ crowd$

A sleek undermounted sink suits the modern look - this model is a generous size to take large pans and baking trays









### LEFT Look inside

The wall cupboards open upwards, to save space

### FAR LEFT Showstoppers

Neha chose granite for the worktop to make a real focal point

### RIGHT Gather round

A breakfast bar overhang creates a casual seating area

### FAR RIGHT *Hidden detail*

A glass splashback was colour-matched to the walls so it disappears for a sleek finish







'Siting the
hob at the
island allows
the cook to
interact with
guests, making
this the most
sociable of
set-ups'

### The details

**CABINETRY** Bespoke handmade Urbo **units** with timber lipping and a matt hammered silver, £30,565, Roundhouse

SURFACES 30mm Silestone worktop in Lagoon, from £800lin m; Leathered White Fantasy granite worktop, from £1,200lin m; painted glass White Decomatte splashback, £1,598, all Roundhouse. London Piccadilly porcelain and ceramic floor tiles, £17.97m sq, Mandarin Stone, would work here. Wall paint, Dulux Pure Brilliant White matt emulsion, £12.21 for 2.5 litres, B&Q, is similar

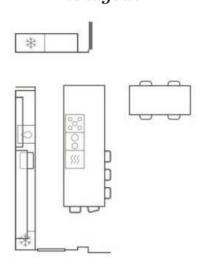
APPLIANCES Built-in multifunction oven, £1,327; built-in combination steam oven, £1,314; built-in combi microwave, £896; induction hob, £1,646; two-burner gas hob, £495; 2x warming drawers, £462 each; fully integrated dishwasher,

£756, all Siemens. Built-in Stratus **ceiling** hood, £1,351, Westin. Integrated fridge freezer, £4,993, Gaggenau. Wine cabinet, £1,570, Liebherr

SINK AND TAP Kubus undermounted single bowl sink, £371, Franke. Fusion Square mixer and boiling-water tap in brushed chrome, £1,240, Quooker. Evolution 100 waste-disposal unit, £434, InSinkErator

each, Andy Thornton. Lifestyle dining table, from £675; Geneva chairs, from £165 each, both Raft, are comparable. Nostalgia Edison plain skirt pendant lights, £41 each, Nook London, are a match. Monsoon Chrysanthemum tableware, from £9 for a salad plate, Denby. Mediterraneo fruit bowl, from £78, Alessi

### The layout



# Find your style, shop the look

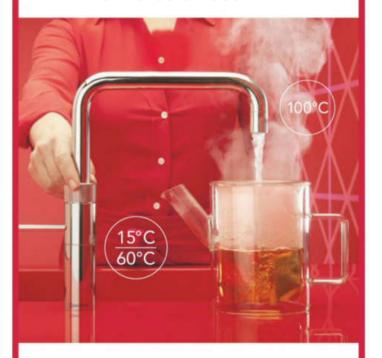


Browse 100s of gorgeous rooms packed with the latest home buys



### New: Quooker Fusion

Hot, cold and 100°c boilingwater from a single tap, complete with childproof push-and-turn handle. All from a cold feed.



### SEE A WORKING QUOOKER -

In over 1,000 kitchen showrooms nationwide

A Quooker tap has to be seen to be believed that's why we have installed one in over 1000 showrooms. You can see a list of all the displaying dealers at Quooker.co.uk

## THE WORLD'S FIRST - Dedicated 100°c boiling

Quooker remains the world's first and only dedicated 100°c boiling-water tap and holds global patents. The FUSION delivers hot, cold and 100°c boiling water, all from a cold feed.

### CUSTOMER SATISFACTION Dedication is at the heart of every Quooker

At Quooker, our customers take centre stage as we continuously re-evaluate the quality of service that we provide. Customer Satisfaction is our No. 1 priority.

0345 8 33 33 33 www.quooker.co.uk



# Original style Individual pieces of furniture were custom-built to maximise space in the low-ceilinged kitchen Project profile THE OWNERS Jo Samson, husband Mark, who works in banking, and daughters Olivia, 8, and Jess, 3 THEIR HOME A sevenbedroom manor house in Oxfordshire ROOM SIZE 5 x 6m **DESIGNER** Matt Podesta at Podesta **CABINETRY** Bespoke kitchens by Podesta start from around £35,000 Hidden assets **BUDGET** Undisclosed Jo and Mark Samson's unique kitchen is full of clever storage and individual flair Feature amelia thorpe Photography mary wadsworth





### DESIGN SOLUTIONS Designer Matt Podesta explains...

### How did you approach this kitchen project?

The house is very old, so the walls are a little wonky and the beamed ceiling is quite low, with some restrictions on what could go where. So we started the project by thinking about the layout. It made sense to site the Aga in the chimney breast – there was an old, oil-fired one there already, which was replaced with an electric model.

### Was it tricky working around the property's listed status?

Yes, there were certain restrictions on the changes that we could make – we couldn't alter the plumbing and had to keep the sink where it was, for instance. That dictated much of the layout plan, and then we designed an island to create a focal point and main workstation.

*Tell us about the cabinetry?*Jo and Mark asked me to produce

pieces of bespoke furniture that complement each other, and that are designed to fit perfectly into the space. We put a lot of thought into the design process, because we wanted each piece to be different and unique to their kitchen.

### What would you call the overall look?

Boho chic', which explains the mix of materials and blend of classic and contemporary design. For example, the panelling surrounding the chimney breast and framing the Aga has quite a traditional feel with an elegant cornice. This works well with the rich, heavily textured and stained dark oak tall cupboards of the sink area, which are flat-fronted and more modern in feel.

### Describe the island?

Jo wanted a large island for food prep and with enough space to pull up some bar stools. The shape is crisp and linear, with mitred edges and side panels that sweep to the floor, for a contemporary look that contrasts with the more classic wood panel surround. The island is clad in honed Arabescato marble, bookmatched to create a symmetrical vein pattern. This produces a clean and light definition between the parquet floor and original timber beams.

### Who came up with the idea for the metal trim detail?

Jo really wanted the industrial styling of some metal, but she's not a fan of stainless steel. Instead, we developed this grey-gold metal finish for the island base and fridge housing surround. It's made from a mix of powdered metal and liquid resin, which creates a lightly aged result and is burnished to a subtle sheen. It beautifully complements the richness of the walnut rebated handles and the cool marble tops.

### Any special features?

The cupboards behind the sink have bifold pocket doors, so that when the washing up hasn't been done they can be shut to hide everything away. But probably the most exciting feature is the rise-up spice rack and extractor unit, built into a strip of textured oak that wraps the island. Press a button inside a drawer and the spice racks glide up, press another and the downdraft extractor follows. It was crazy to engineer, but I think you could have two men standing on it and it would still go up and down perfectly.

### Are you happy with the result?

Yes, I like the fact that each piece is unique and developed specifically for this project. We undertook every aspect of the room to ensure each detail is finished immaculately, to create the hand-crafted design that Jo and Mark wanted.



### The details

CABINETRY Bespoke furniture with metal-effect and walnut detailing, and dark-stained oak units, plus classic panel surround painted in Dulux Dusted Moss 1. Kitchens from £35,000, Podesta

SURFACES Honed Arabescato marble worktop, price on request; antiqued mirror splashback, from £500m sq, both Podesta. Parquet flooring, price on request, Mulberry Flooring

**APPLIANCES** Four-oven **Aga**, from £8,925. Builtin **single oven**, £4,740;

induction hob, £4,297; downdraft extractor, £5,000, all Gaggenau. Integrated fridge drawers, £5,136, Sub-Zero. Fridge, £815; freezer, £1,429; dishwasher, £590, all integrated, Siemens

SINK AND TAP Kubus KBX 110-45 undermounted single-bowl sink, £210, Franke. Fusion Square boiling-water and mixer tap in brushed chrome, £1,240, Quooker

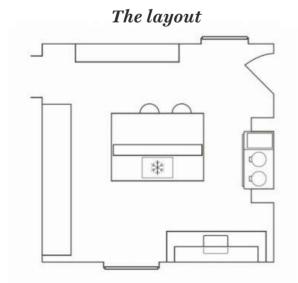
FINISHING TOUCHES Hugo bar stools, £495 each, Podesta

'A MIX OF MATERIALS AND

BESPOKE FURNITURE CREATES A

LOOK THAT CAN BE AS INDIVIDUAL

AS YOU WANT IT TO BE' Matt Podesta





# PLAN AND SHOP FOR...

# ARANGE COOKER

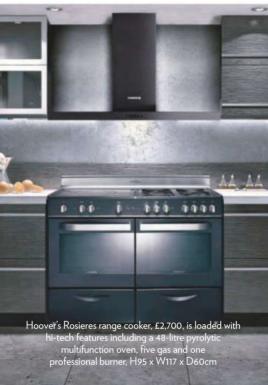
From classic cast-iron ovens to modern cook centres, a majestic range is an appliance to design your kitchen around



ans of program-packed built-in ovens might wonder what all the fuss is about when it comes to range cookers, but these cooking giants hold a special place in our heart for their looks, unrivalled capacity and the emotional response they elicit – people love range cookers in a way

that's rarely been applied to built-in ovens. And such devotion is being rewarded. Alongside the built-in oven manufacturers, range specialists are continually upgrading their technology to improve ease of use, efficiency and those all-important cooking results, to make the range cooker as relevant for today's lifestyles as it has always has been.







### BUYING A RANGE COOKER

Choosing a range is an investment that comes with a lot of decisions. Whether you like the idea of traditional heat storage designs or something more modern, make sure you take the time you need to fully explore all the options available

### THE OPTIONS

Above and beyond the obvious similarities – these ovens are generally big and have several ovens and hob burners – there are some marked differences between the two main categories: classic cast-iron heat storage models and conventional cooking. The traditional heat storage designs come from iconic brands such as AGA, Rayburn, Esse and Everhot, and you will be able to recognise

them by their solid cast-iron construction and enamel finish. Modern models are made of stainless steel in painted or unpainted finishes from the likes of Falcon, Wolf, Smeg, Mercury, Rangemaster and Britannia, and they work in a similar way to standard built-in ovens and hobs.

CAST-IRON MODELS Unlike modern cooking methods, the traditional range is commonly described as 'always on' with the power source continually heating the very fabric of the appliances from a super-hot core. Cooking temperatures are not controlled by the usual dials. Instead, the ovens have set temperatures. There will be a roasting oven, a simmering oven and so on, and you adjust the temperature by which oven you choose and where you place the dish within it. The same is true on the hob. Moving

the saucepan around on the hotplate alters the temperature. You can fit three saucepans on each of AGA's classic round hot plates, but you can also move a lot of hobtop cooking into the oven. It may sound archaic and it does take time to adjust to this way of cooking, but it's worth it. Cooking by ambient heat rather than direct heat is kinder to food, locking in moisture and flavour. Roasts are succulent, bread and pastry are

### Buyer's guide

crisp, and even simple dishes can be transformed – just ask anyone who's enjoyed toast cooked on an AGA hotplate.

### HOT EXTRAS

The cast-iron heat store range also offers appealing benefits. First and foremost, the ambient warmth will heat your kitchen, giving a cosy feel to come home to. Some models can also be fitted with a back boiler, using the continuous heat to run the central heating for your whole home, too (Rayburn has models that can supply up to 20 radiators). You can also choose from several fuel options. Gas is most popular, but oil-fired ranges are also a boon to those living off-grid. And, of course, cast-iron ranges are investment pieces that are built to last. They are not cheap but they come with long guarantees and good after-service

- brands such as AGA will even help move and reassemble your range if you move house.

### UPDATED CLASSICS

But don't think that cast-iron range cooker manufacturers aren't starting to move with the times. As well as the classic solid-fuel burning heat storage designs, you can now enjoy the convenience of electric and swap the always-on hot plate for a super-efficient induction hob. AGA's Dual Control and Total Control models don't have to be on all the time and you can control some via a smartphone app.

### MODERN BEAUTIES

If you want the look of a range but the convenience of modern-day cooking, there's plenty of choice among the conventional ranges. There's the sturdy quality of brands inspired by pro-style cooking such as Wolf and Falcon, Italian style from Ilve, Smeg and Bertazzoni, family-friendly favourites like Rangemaster and Britainnia, and modern styling from Mercury. They have the same number of ovens as cast-iron ranges, but offer the cooking methods and controllability of built-in designs.

### **BESPOKE OPTIONS**

If space and budget aren't issues, there are several companies that can design and build range cookers and complete island units to order, boasting multiple hobs, ovens and storage. Lacanche, made in France since 1796, allows customers to choose the type and number of ovens, colour, dimensions and layout of hob, while La Cornue and Electrolux Grand Cuisine hand build sensational island units to order.

For a modern take on the island cooking station, Italian brand Steel Cucine will build an island with bright coloured professional range cookers, sinks, taps and even a dishwasher. Prices range from £5,000 to £100,000, but the investment will last a lifetime.

### **BUDGET CHOICES**

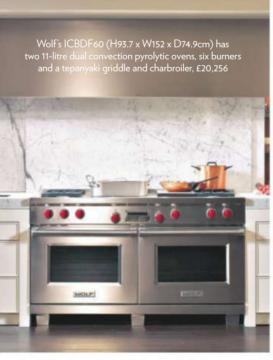
Steer clear of any bargains that look too good to be true, but of course, there are more affordable options available:

- Large 90-100cm freestanding ovens look like professional-grade range ovens without the cost. Stylish designs from Leisure, Smeg and Belling offer huge oven capacity, separate grill and five- or six-burner hobs for around £1,000.
- Range cooker brands also offer 60-70cm freestanding ovens that look the part, have professionalstyle power and easy clean

### 'MODERN RANGE COOKERS HAVE COME A LONG WAY AND THERE'S A HUGE VARIETY OF SIZES, DESIGNS, FUEL TYPES AND HOB LAYOUTS NOW AVAILABLE'

Ian Moverley, Hotpoint









### NEED TO KNOW...

### Heat storage range cookers

WHILE BEST KNOWN for their classic solid-fuel heat storage ovens, Aga also offers 60cm-wide electric-only designs, dual-fuel options with induction or gas tops, and a model controlled via a smartphone. Plus its designs are available in 15 classic colours. RAYBURN'S HEATRANGER line can provide hot water and central heating for up to 20 radiators, plus it's available in gas, oil and wood-fired options.

EVERHOT'S ELECTRIC heat storage ovens can be powered by solar panels, making them one of the most eco-friendly options available. IT IS ADVISABLE to have a site-survey before purchasing. A SMALL TWIN OVEN DESIGN can weigh in excess of 400kg, so you may need to reinforce the kitchen floor.

AGA RUNS PLENTY OF DEMOS and classes to help you get to grips with this new way of cooking.

IF YOU LIKE TO BUY LOCAL, many of these ovens are also made in the UK, and from recycled materials.

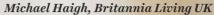
### Modern range cookers

MAKE SURE YOUR CHOSEN DESIGN has at least one fan oven to ensure even heat distribution. Multifunction models are starting to become more popular with the option of using top, bottom and grill, as well as fan cooking for added flexibility. FAST BECOMING AN ESSENTIAL FEATURE, pyrolytic selfcleaning heats the oven to around 400°C and simply burns food waste away. Alternatively, for a budget-friendly option, catalytic linings absorb oven spills and splashes, break them down and then burn them off during cooking.

SIDE-OPENING DOORS make accessing the oven much safer, while telescopic shelves and in-door racks prove very useful when removing hot, heavy dishes.

HOBS ARE AVAILABLE in gas or electric/induction. Look for a design that features at least six burners. Many models can also be personalised with your choice of griddle, flat plate, fish kettle burner etc, so it is tailor-made to your lifestyle.

# 'RANGE COOKERS ARE OFTEN CHOSEN FOR FUNCTIONALITY, BUT THEY'RE ALSO A FOCAL POINT, AND AS SUCH, THEY COME IN A VARIETY OF FINISHES'





features, not to mention classic colours and stainless steel style.
■ Traditional oil-fired models have changed very little for decades and there is a healthy second-hand trade. Some companies such as Classy Cookers sell second-hand and reconditioned models from £1,000 and will even remove the range from its current home and reassemble in your kitchen.

### CENTRE OF ATTENTION

All range cookers are designed to be big, bold and statement making. Anything this size will dominate the space, which is why it's invariably the focal point in the room. Your kitchen designer will use the range as a starting and reference point when designing your layout, ensuring

that the overall scheme is balanced. As a large hobtop demands decent extraction, it's common practice to set a range into a chimney breast, both to give it the prominence it deserves and to disguise the hood. Where there is no chimney breast, this set-up can be created with stud walls and mantels. Both types of range cookers are available in a good choice of colours, with modern versions tending to have a more striking palette, and also available in stainless steel finishes. Even the most contemporary designs have a sense of permanence, so don't get too hung up on matching like for like - follow your heart on this one. A classic AGA or Rayburn can look stunning in a modern kitchen, while a sharp Ilve,

Bertazzoni or Mercury design can give a chic edge to classic or Shaker furniture. The same is true of colour. You can blend seamlessly, opt for your range to be a pop of bright, or even just go off-shade with an ice blue against white – there are no rules. Before buying, visit a specialist showroom to see a wide range of models and benefit from expert advice.

### SIZE MATTERS

The most common size for a range cooker is between 90 and 110cm, although there are also more compact designs available and larger cook stations, should you have the space and budget. With careful planning, even the tightest space can find room for a range, as Michael Haigh,

marketing manager at Britannia Living, explains: 'A huge kitchen is not required to have your dream range cooker. A typical 90cm twin model would offer a 52-litre main oven with a secondary 28-litre one. Increase the size by 10cm  $\,$ and your secondary oven becomes a generous 42-litres.' Most ranges have two ovens; a large 50-75 litre, and a smaller 20-35 litre, while larger designs often have identical ovens, which is ideal if you enjoy throwing parties. Look out for warming drawers and separate grills for greater flexibility. However, 'the widest option doesn't necessarily offer the most internal space,' says Joan Fraser of Smeg, 'so it's important to check the specification list before buying, as you may be able to get



away with a smaller oven without

compromising on capacity.'

### WHICH FUEL?

Traditionally, heat storage cookers run on kerosene oil and burn about 50 litres per week, so you'll need space for a large storage tank. Similarly, a wood-fired stove from Esse or Lincar will require a large

log store or wood pellet hopper to ensure you've always got enough fuel. Gas is a cheaper and more efficient option. In modern ranges, most busy cooks prefer a dual-fuel range with a gas hob and hi-tech electric oven. These work in a similar way to built-in ovens, just with more capacity. All electric models are also popular, especially

for customers without mains gas or those who want the look of a range without the inconvenience of installing a flue, or simply for those who prefer induction hobs. Some of the latest models, such as the Bertazzoni's hybrid dual-energy oven, even let you switch between gas and electric in the same oven, offering truly responsive cooking.

### Buyer's guide

### Running costs

Buy smart, as even the greenest designs use more power than standard ovens

- As a guide, a twin-oven oil fuelled always-on AGA will cost around £20 per week, while the same sized AGA running on gas will cost about half as much.
- You can increase the efficiency of a heat storage range cooker by using the constant warmth to heat water for the centralheating system. Try Rayburn for a choice of designs with back boilers.
- Electric ovens are rated 'A+ to G' with A+being the most efficient, although it will still generally use more energy than an A-rated built-in design.
- Woodburning models are judged on their ability to convert fuel into heat. This is expressed as a percentage - the closer to 100 per cent the more efficient it is.







# NEED TO KNOW... DISHWASHERS

The latest models ensure that **doing the dishes** is an effortless, efficient process

Bauknecht's GSXK 3254 A2 dishwasher uses just 6 litres of water and features PowerClean+ technology with 28 high-pressure jets. A light shines on the floor when it's in use. A++ energy rating, 13 place ettings. 7 programs, start delay and a quiet overnight program, £861

### THE ESSENTIALS...

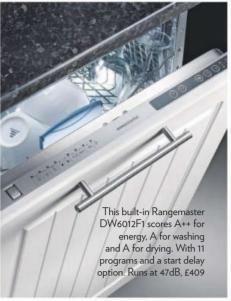
FREESTANDING DISHWASHERS slot easily between kitchen units and require no housing. Modern freestanding models are designed to make a statement whether they are sleek stainless steel or pastel retro. The standard 60cm width takes 12-14 place settings with a variety of rack and basket set-ups.

COMPACT DISHWASHERS are just 45cm wide, taking up to 9 place settings, but they're the same height as a standard model so they sit in a narrow footprint making them ideal for compact kitchens or smaller households. If you're really stuck for space consider a counter-top dishwasher – not much bigger than a microwave – which can handle 6 place settings.

BUILT-IN DISHWASHERS are available in the same formats as their freestanding cousins, but are hidden behind a cupboard door, so they're ideal for streamlined and open-plan kitchens. There are two options: fully-integrated models fit completely behind a full-length cupboard door with the control panel integrated into the top of the door, whereas a semi-integrated is partially concealed with the control panel visible.

DISHWASHER DRAWERS from the likes of Fisher & Paykel are neat, pull-out, dishwashing modules, built into a run of units. Available in wide, tall, double and single-drawer options, they can be fitted at an ergonomic height and come with all the features plus the technology of a standard dishwasher. A pair of dishwasher drawers are ideal in a small space as one can be used as storage, while the other is running a wash. It's also a flexible approach if you like to entertain, as one drawer will keep the daily load ticking over, while both will serve a dinner party load. Check the drawer can take your largest pans and plates.

### Buyer's guide





### Why do I need a dishwasher?

Today's cutting-edge, modern dishwashers are super-efficient. They save time, water and energy, and help keep the kitchen clear of clutter by providing a place to stack dirty dishes at the end of each meal. They can be more hygienic than handwashing, too, using higher temperatures than your hands could ever tolerate – over 70°C.

### How much water does a dishwasher use?

According to studies, it can take 49 litres to handwash 12 place settings while many dishwashers now use just nine litres and some, as little as six, with manufacturers aiming to keep energy and water bills to an absolute minimum. Some models (including AEG and Bosch) now even cut water consumption by saving the clean rinse water of the previous wash for the first rinse of the next dirty load – the rinse water is stored hygienically in a sealed tank, flushed clean with hot water.

### What makes up a standard place setting?

One standard place setting consists of a dinner plate, soup plate, dessert plate, a glass tumbler, teacup and saucer, a knife, fork, soup spoon, dessert spoon and a teaspoon.

# Is it worth having an eco program? How much energy does it actually save?

Economy programs operate at around 50°C and usually take longer to run but use less energy and water. For example, the Whirlpool ADG 8900 built-in dishwasher has an eco program that uses just 6 litres of water and 0.92 kWh but takes 240 minutes. Compare this to its standard program, which may use up to 11 litres of water, uses 1.3 kWh and takes around 80 minutes. Look out for dishwashers that utilise sensors or 'fuzzy logic' systems that allow the machine to 'think for itself' by analysing the degree of soiling in the initial wash water and automatically working out the best program and wash temperature to clean your dishes as economically yet still as effectively as possible.

### Which other features are useful?

A quick wash is helpful, as is being able to wash the top or lower basket loads separately (for the breakfast dishes for instance). A start delay is also handy. Look for quieter models with a decibel (dB) level of 45 or under, and if you're able to take advantage of cheaper electricity rates at night, some models have programs which run at a whisper-quiet 39dB.

### What are energy ratings?

Different models use different amounts of electricity and water, and the energy rating labels allow you to do a true comparison between machines. Energy ratings show the amount of energy the dishwasher consumes for a standard program, fully loaded, with A+++ the most efficient and G rated as the least. Look out for ratings for wash performance and drying capability, too.

# Are there any benefits to having adjustable racks and drawers?

Most loads differ from the 'standard' place setting, so a more flexible dishwasher interior means you can adjust the layout to suit your load. Adjustable racking and fully fold-flat plate racks in the lower level will create extra space for bulky pots and pans or large baking trays, while removable cutlery trays can be unloaded easily by taking the tray straight to your drawer. Look out for height-adjustable upper baskets to fit taller glasses and grips to hold delicate glassware in place.

### How do the spray arms work?

The best dishwashers have two revolving spray arms, fitted top and bottom, to distribute water evenly through the cavity. In some Bosch, Neff and Siemens







models, the upper basket can be removed to make space for a 'pot sprinkler' to be attached to the back wall of the dishwasher; this allows bulky grills, oven shelves, tall vases and baking sheets to be cleaned really thoroughly.

What's the difference between models with a drying system and those that use ambient heat?

A standard, modern dishwasher will use ambient heat from the steam created during the warm rinse cycles to dry the contents. Ceramic and glass will dry better than plastic items as these are not as good at retaining heat. A drying system such as that in Whirlpool's new PowerDry dishwasher gives a much better drying result and helps prevent a streaky finish. Some Bosch dishwashers use a 'Zeolith' drying system: this naturally occurring mineral turns the moisture from the washing cycle into heat, which is then used in the drying cycle.

And what does the salt do?

Salt is important as it helps to soften the water and reduce the build-up of limescale. Dishwasher salt (not table salt) needs to be used (even if you are using an all-in-one multi-tablet) and will maintain your cutlery and glasses in sparkling condition, too.

Do I need to rinse off plates beforehand?

No, you only need to scrape off any leftovers and solid food residue before you load up.

What happens to food scraps? Any food left on plates and baking trays is ground down and washed away down the drain. This is why it is important to regularly wash the filter to stop any odour forming.

How should I look after my dishwasher?

Rinse out the filter on a regular basis as food can build up here, and wipe around the seals to

clear away any residual deposits. Ensure rinse aid and salt levels are topped up and every 2-3 months run a hot program through an empty machine with some added dishwasher cleaner.

Is there anything I shouldn't wash in my dishwasher?

Most china, cutlery and cookware is suitable for dishwashing and will say so on the label. However, there are a few items that you should avoid putting into your dishwasher, namely: cast iron (may rust), good knives (may dull), patterned fine china (may fade) and some wooden utensils, which are at risk of warping. 'Labels with glue can clog your dishwasher, so remove or simply wash by hand instead,' explains Andrew Wasdell, product manager at Electrolux. 'Delicate crystal glassware should only be washed with a dedicated glass program in a machine with a basket feature that can properly support the fragile stems.'

'A DIFFERENCE OF 2 OR 3 DECIBELS **CAN REDUCE NOISE BY HALF** - OUR QUIETEST **MODELS RUN AT** 38 DECIBELS'

Alex Lucas, dishwashing manager, Bosch, Siemens, Gaggenau and Neff





# EASY WAYS TO A BEAUTIFUL KITCHEN



Sign up to our newsletter...

...and get all the latest kitchen news and inspiration delivered straight to your inbox every week





...for your moodboard at pinterest.com/lovekitchens









Invest in a great start...

...our expert mini guides are packed with ideas and expert advice, priced at just 79p

Download at App Store



...plus back issues of *Beautiful* Kitchens for great ideas on the go

Kitchensourcebook.co.uk

# FEATURE AMELIA THORPE

# WHERE TO SHOP FOR...

German kitchens enjoy a reputation for beautifully engineered construction and super-sleek design





### **ALNO**

o113 331 5100, alnokitchens.co.uk

It was carpenter Albert Nothdurft who set up this company in 1927 in Germany, with a mission to create excellent-quality furniture. Today, it offers 40 ranges and 70 colour choices, plus any RAL or NCS colour on selected ranges, selling its kitchens through John Lewis, independent retailers and its store in Leeds. Kitchen prices from £10,000.

### BULTHAUP

020 7495 3663, bulthaup.com

This company is well known for pared-back innovative design that celebrates functional beauty, and particularly for its b3 frame system, which gives wall units a floating appearance. Much of the inspiration for Bulthaup's purist design comes from Otl Aicher, considered to be one of the first to identify the link between the functional and social aspects of kitchen design. Kitchen prices from £42,000.

### **IN-TOTO KITCHENS**

08700 433737, intoto.co.uk

This nationwide franchise of almost 50 high-street design studios is one of the UK's largest kitchen specialist networks. Kitchens – including the latest super-matt Xenia – are made in In-toto's factories in Germany, with a choice of 45 ranges, 59 colours, plus any RAL or NCS colour on selected ranges. Kitchen prices from £8,000.

### KITCHENS INTERNATIONAL

0845 074 0022, kitchensinternational.co.uk This leading independent retailer has six showrooms in Scotland, a 20-year trading history and a top-notch reputation for its luxury kitchen design and complete installation service. Its German kitchen offering includes Leicht and Poggenpohl, plus UK brands Stoneham, Mowlem & Co, and Callerton, plus its own collection. Kitchen prices from £15,000.

### **KÜTCHENHAUS**

o121 362 7300, kutchenhaus.co.uk
As the UK arm of German giant Nobilia, said to be the world's largest kitchen manufacturer, this company has four flagship showrooms in Manchester, Sutton Coldfield, York and Brentwood, and fits kitchens throughout the UK. With kitchens from £4,000, Kütchenhaus prides itself on competitive, direct-from-the-factory prices and 120 different door options.

### LAURENCE PIDGEON

o20 7610 6166, laurencepidgeon.com
What Laurence Pidgeon doesn't know
about kitchens is probably not worth knowing.
Over 30 years' experience and an eye for
contemporary design gives him an edge
over many other independent kitchen retailers,
and his Fulham showroom offers kitchens
by German brand Häcker and Italian company
Elmar, as well as bathrooms and wardrobes.
Kitchen prices from £20,000.

### **LEICHT**

020 3301 0865, leicht.com

When brothers Alois and Joseph Leicht built their joinery workshop in Germany in 1928, they could not have imagined that their modest kitchen/dresser-making enterprise would become the highly modernised manufacturer of today, producing some 280,000 kitchens a year from two plants in southern Germany. There are hundreds of designs available, including the bestselling, handleless Avance range, and most come in matt or silk finishes and in about 4,000 RAL colours. Kitchen prices from £10,000.

### **NEIL LERNER**

020 7433 0705, neillerner.com

It was more than 20 years ago that Neil Lerner first set up his kitchen business. Today, his showroom in north London draws clients from across the capital and beyond, such is the company's reputation for personal service, from design to complete installation. All kitchens are manufactured in Germany, with more than 40 ranges, including the new Stone Veneer, available. Kitchen prices from £30,000.

### **NICHOLAS ANTHONY**

o800 o68 3603, nicholas-anthony.co.uk
This luxury kitchen retailer is a family-run
business, first founded in 1963. It has a
well-established reputation for excellent
service, designing and installing both
contemporary and classic kitchens by SieMatic,
plus its own collection. Head to the flagship
stores on London's Wigmore Street and in
Knightsbridge to see the latest SieMatic
displays. Kitchen prices from £30,000.

### NOLTE

01707 290444, nolte-kuechen.de/en Extensive choice and design flexibility are







the cornerstones of the Nolte offering. There are 28 door styles with more than 150 colour and finish options (including new matt lacquers), 12mm-thick worktops and glass splashbacks with photo motifs, plus matching combinations of dining furniture. Kitchen prices from £12,000.

### **POGGENPOHL**

 $o1727\,738100, poggenpohl.com$ 

This brand enjoys an international reputation for quality engineering, combined with contemporary kitchen design. Said to be the oldest kitchen brand in the world, the company was founded in 1892 by Friedemir Poggenpohl. Its latest P'7350 design is a sleek, handleless collaboration with Porsche Design Studio in black, white or stone grey lacquer. There are five other collections, and elements from across the ranges can be combined to create a unique design. Kitchen prices from £30,000.

### **PRONORM**

 $07801\,862691, pronorm.de$ 

Choose from its premium X-Line and Y-Line handleless ranges, plus Proline and Classicline collections, available in over 100 finishes. Known for rigid build quality and precision engineering, the company began making kitchen furniture in 1945 in Vlotho, Germany, which is where it is still based today. Kitchen prices from £12,000.

### **RATIONAL**

01543 459459, rational.de/en With kitchen prices from £10,000, Rational promises value for money. Founded in Germany in 1963, the company today has manufacturing plants in Germany and Italy (it's now part of the Italian mega-manufacturer, Snaidero Group) and says it teams Italian design with German engineering to produce a unique product. There are 15 ranges in more than 50 colours, plus a bespoke RAL colour-matching service on lacquer doors.

### ROTPUNKT

07415 113946, rotpunktuk.com

The volume of options at an affordable price point distinguishes the Rotpunkt offering. Handled and handleless kitchens are available in 92 colours in over 100 ranges, all made in Germany, with six handrail profiles in 34 colours, and 25 interior cabinet colours. There is also an impressive selection of easy-access storage. Kitchen prices from £12,000.

### SCHÜLLER AND NEXT125

o1661 842304, inhouseltd.co.uk

This brand may still be family owned – it was founded in 1965 by Otto Schüller – but it is now one of the top five kitchen manufacturers in the world, producing about 90,000 kitchens a year. Its size may be the reason it can offer kitchen prices from just £4,200, and 33 ranges with 19 colours

and 11 finishes. Its top-end brand, Next125, offers a collection of seven ranges, teaming design innovation with luxurious materials.

### SIEMATIC

0161 246 6010, siematic.com

An enduring commitment to quality and innovation (it started producing handleless kitchens in the 1960s) has been a hallmark of SieMatic's success since it was first founded in Germany in 1929 by August Siekmann. The business is now run by his grandson and still produces all its kitchens in Germany: choose from 1,950 colours across its sleekly smart Pure, Classic and Urban collections, with kitchen prices from £30,000.

### MARK NICHOLAS DESIGN

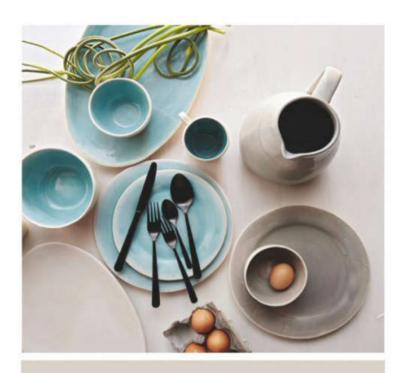
020 7278 7573, marknicholasdesign.com

This independent Islington retailer specialises in the design and installation of kitchen, bathroom, bedroom and living-room interiors. Its brands include Warendorf, the premium German-made kitchen company that changed its name five years ago from Miele Kitchens. With a reputation for precise and solid construction that stands the test of time. Warendorf kitchens at Mark Nicholas Design cost from £30,000.



# LIVING THE DREAM

BEAUTIFUL TOUCHES FOR YOUR NEW KITCHEN AND INSPIRATIONAL ESCAPES FOR DURING THE BUILD...



### **ALL THE TRIMMINGS**

Holloways of Ludlow creates beautiful kitchens, so it's exciting to see it open a new lifestyle store in Brasted, Kent, tying in nicely with the company's 30th birthday. Director Mark Holloway and buyer Michelle Alger both have that canny eye for design and detail, so expect to see furniture and accessories to cherish. Swan House, High Street, Brasted TN16 1JJ, hollowaysofludlow.com/shop.





### CALL THE COPPERS

The copper trend still reigns in the kitchen, where it has a long history (think French copper pans), and we spotted this canister from George, £4, direct.asda.com, which will add a bit of warmth to most kitchen finishes. And due to super-fast induction hobs, the stovetop singing kettle is enjoying a revival – we're hearing the call of the Bredemeijer 2.5 litre copper kettle, £99.95, from Haus, 01782 572910, inthehaus.co.uk.

### **DECO STYLE**

Once the kitchen designer has gone, creating a coherent decorating scheme can be quite daunting, but now inspiration is to hand in Ellie Tennant's new book Chic Boutiquers at Home, £19.99 (Ryland Peters & Small). There's a great mix of styles and design tips from the creative forces behind some of our favourite online stores around the world, such as Mini Moderns and Le Souk. Enchanting and inspiring.



Buy this book at the special price of £13.99, including p&p, by calling 01256 302699 and quoting EA2.

# IN A PICKLE Take in the London skyline with lunch, dinner or afternoon tea at 30 St Mary Axe, aka The Gherkin. For December, the 40th floor will be turned into a magical snow globe. Visit searcysthegherkin. co.uk to book.

### Taste of Italy

Carluccios always has a great festive selection of yummy treats – either as gifts, or for your own table. This year we like the Pasta e Sughi, £29.95 – a gift box of pasta and sauces, and the very moreish Meringhe di Gianduja – meringues topped with hazelnut paste and dark chocolate, £9.95 for 190g. Heaven! Available in store and online at carluccios.com.



### ONE-STOP SHOP

If you are heading to London's Oxford Street in the run-up to Christmas, make a trip to the newly revamped homes department at John Lewis top of your list. Now a fabulous open space arranged over two floors, it's easier than ever to see the store's impressive range of design-led furniture, lighting and accessories, and more than 12,500 furnishing fabrics. Try out the interactive design tools and get your home looking its best for Christmas, 020 7629 7711, johnlewis.com.

### Eastern delights

Having sailed the seas in pursuit of the globe's best produce since 1600. The East India Company has uncovered a few gems in its time. Specialists in teas and coffees, its chocolates, biscuits, snacks, preserves and gift sets are also sublime and beautifully packaged - this year there's a gold theme running through the range. The new flavoured chocolate bars make great stocking fillers, while the savoury cheese-filled biscuits, £5.95 for 125g, are simply irresistible. And hampers start at just £30. Order from eicfinefoods.com or visit one of its new London stores in Covent Garden and at The Royal Exchange.



# PLICE DISEASE STATES OF THE PROPERTY OF THE PR

### HELPING HAND

Plum & Ashby's home accessories speak of the perfect life we wish we led, but we'll settle for a bottle of Fig & Lavender handwash by the sink. With a delicious scent and essential oils to keep hands clean and moisturised all day long, it makes a great gift for cooks. £19 for 300ml, 020 8988 5222, plumandashby.co.uk.

### FAVOURITE PIN-UPS

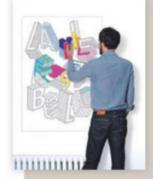
### BRANCHING

Not all rooms have space for a tree, but you're guaranteed seasonal fun with the Decorate it Yourself A2 Christmas tree poster, £10, betsybenn.co.uk.



### STAY WITHIN THE LINES

The Patchwork Giant Colouring Poster for Grown-ups by OMY Design and Play, £9.90, stonegift.com, will keep guests mindfully busy this Christmas.



### **BODY OF WORK**

'The thigh bone's connected to the knee bone...' We're loving artist James Brown's signed and editioned prints of the human skeleton and other new imagery for The Calm Gallery, £35, thecalmgallery.com.



### TAKE THE PLUNGE

Virginie Morgand's La Picine prints are a breath of fresh air. All artwork is signed and editioned, from £60, Outline Editions, outlineeditions.co.uk.





### **CHRISTMAS CRAFTS**

Shop for jewellery, glassware, fine furniture, ceramics (this piece is by Jane Murphy) and more at The Gorgeous Shropshire Christmas Craft's Fair, 21-22 November at Enginuity in Coalbrookdale, 01952 433424, ironbridge.org.uk.

### Cold cure

Award-winning Leeds charcuterie Friends of Ham has opened a second shop/café/bar in Ilkley, in the old newspaper offices. Selling and serving expertly-sourced cured meats from Spain, France and Italy, plus artisan cheeses and craft beers. there's a deli, bar and tasting room, plus a cosy log burner - the perfect welcome on chilly winter evenings. 8 Wells Road, LS29 9JD, 01943 604344, friendsofham.com.



### WEEKEND **BOLTHOLE**

If you are looking to treat yourself during the most disruptive part of your project, a stay at Six Senses Douro Valley in Portugal promises stunning landscapes, culture, food and wine. The luxury 19th-century property is set in 22 acres of prime UNESCO World Heritage-listed wine country, so vineyard visits top the events on offer. But there's also canyoning, mountain biking and birdwatching for a more outdoorsy experience, and, of course, feel free to do nothing more than soak up the superb spa facilities and sublime views. The hotel has 57 rooms, from around £160 per night, 0808 234 7200, sixsenses.com.





### SWEET SENSATIONS

The Modern Pantry's produce is jam-packed with flavour and an intriguing twist so typical of Anna Hansen's fusion roots. The Grapefruit, Rose & Pink Peppercorn Marmalade bursts with citrus, perfume and heat, while syrups such as Clementine and Spiced Christmas make classy cocktail bases, marinades or pudding sauces. Singles jars, from £4.50, or sets from £15 for four. 020 7553 9210, themodernpantry.co.uk.



### SOFT SELL

Buying direct from designer-makers is a great way of getting unique gifts and supporting small businesses. Fabric specialist Selvedge has artisan Christmas shows running at London's Chelsea Old Town Hall on 3-4 December, £7.50 (£5 in advance), and at The American Museum in Britain, in Bath on 12 December, £10 (includes entry to the grounds and gardens), selvedge.org.



### SANTA'S LITTLE HELPER

Give the reindeers a rest this year and let Santa take a spin in a blue Bugatti. A quality drive in premium chocolate by Rococo, min weight 200g, £32, rococo chocolates.com.

# **DESIGNER COOKWARE**

### **QUICK FIX**

Get the most out of a microwave with the M-cuisine stackable cooking set, with steamer, griddle and more, £30, Joseph Joseph, josephjoseph.com.



### **OVEN TO TABLE**

Scandi-inspired Gray & Willow recently launched at House of Fraser, bringing its beautiful stoneware to our attention. Glazed in dove grey with a handmade feel, roasters start at £25 for Dia20cm, 0345 602 1073, houseoffraser.co.uk.



### **CAST-IRON COMPANY**

It's iconic brand Le Creuset's 90th anniversary. To celebrate its impressive history, the company has a limited edition 22cm cocotte, £299, 0800 373792, lecreuset.co.uk.



### STOVE TOPS

The good-quality, doubleenamel cast-iron GrillCocotte by Morsø, Dia25cm, £149, distributes heat evenly for perfect results. 01788 554410, morsoliving.co.uk.



# KITCHEN SOURCE BOOK

Useful contact details for the main kitchen companies appliance manufacturers and fixtures and finishes for your scheme. Find this issue's extra stockists on page 140

### COMPLETE KITCHEN SOLUTIONS

ADAPTATIONS 020 8942 9868 adaptations.uk.com ALNO 01924 487900 alnokitchens.co.uk BAKER & BAKER 01787 279119 bakerandbaker.co.uk B&Q 0845 609 6688 div.com BARNES OF ASHBURTON 01364 653613 barnesofashburton.co.uk BESPOKE KITCHEN DESIGN 0800 169 3979 bespokekitchendesign.co.uk BETTA LIVING 0808 149 8214 bettaliving.co.uk BOHEN 0800 862 0220 bohen.co.uk BRITISH STANDARD 020 7870 7688 britishstandardcupboards.co.uk BROADWAY KITCHENS 0845 505 4404 kitchensbybroadway.co.uk BULTHAUP 0844 846 7810 en.bulthaup.com BURBIDGE 024 7667 1600 burbidge.co.uk CAPLE 0117 938 1900 caple.co.uk CHALON 020 7351 0008 chalon.com CHAMBER FURNITURE 01959 532553 chamberfurniture.co.uk **CHARLES YORKE 01623 756080** charlesyorke.com CHISELWOOD 01522 704446 chiselwood.co.uk CHURCHWOOD DESIGN 01298 872422 churchwood.co.uk CLAYTON CABINETS 01363 83615 claytoncabinets.co.uk CLIVE CHRISTIAN clive com COCOCUCINE 020 8968 9555 cococucine.co.uk COTTESWOOD 01608 641858 cotteswood.co.uk CROWN IMPERIAL 01227 742424 crown-imperial.co.uk DADA dadaweb.it DAVONPORT 0845 468 0025

DESIGNSPACE LONDON 020 7487 5077 designspacelondon.com DEVOL 01509 261000 devolkitchens.co.uk DOCA 020 3603 8835 docauk.com EVITAVONNI evitavonni.co.uk **EXTREME DESIGN 0845 172 8078** extreme-design.co.uk FIRED EARTH 0845 366 0400 firedearth.com **GREAT BRITISH KITCHENS & INTERIORS** 01959 532233 handmadekitchens.co.uk GREEN AND FAY KITCHENS 0800 078 7723 greenandfaykitchens.co.uk HALCYON INTERIORS 020 7486 3080 halcyoninteriors.com HANDMADE KITCHENS DIRECT 01202 475515 handmadekitchens-direct.co.uk HARVEY JONES 0800 389 6938 harveyjones.com HIGHAM FURNITURE 0800 047 0235 higham.co.uk HOLLOWAYS OF LUDLOW 020 7602 5757 hollowaysofludlow.com HOLME TREE 01530 564561 holmetree.co.uk HOMEBASE 0845 077 8888 homebase.co.uk HOWDENS howdens.com IKEA 0845 358 3363 ikea.com IN-HOUSE 01661 842304 inhouseuk.net IN-TOTO 01924 487900 intoto.co.uk **JETTE KITCHENS 0113 232 3233** jettekitchens.com JOHN LADBURY & CO 01707 262966 johnladbury.co.uk JOHN LEWIS 03456 049049 johnlewis.com JOHN LEWIS OF HUNGERFORD 0700 278 4726 john-lewis.co.uk JOHNNY GREY 01730 821424 johnnygrey.com KITCHEN ARCHITECTURE 020 8785 1960 kitchenarchitecture.co.uk KITCHENS INTERNATIONAL 01506 862780 kitchensinternational.co.uk KIT STONE 020 7371 9997 kitstone.co.uk

KÜTCHENHAUS 0161 855 2743 kutchenhaus.co.uk LANDMARK 01208 73285 landmarkkitchens.co.uk LAURENCE PIDGEON 020 7610 6166 laurencepidgeon.com LEICHT leicht.com LEWIS ALDERSON & CO 0845 474 0854 lewisalderson.com MAGNET 01325 469441 magnet.co.uk MARK DAVID 01279 868500 markdavid.co.uk MARK WILKINSON FURNITURE 01380 850007 mwf.com MARTIN MOORE & COMPANY 0845 180 0015 martinmoore.com MASTERCLASS KITCHENS 01792 790088 masterclasskitchens.co.uk MATTHEW MARSDEN FURNITURE 01257 450413 mmfurniture.co.uk MCCARRON & CO 01380 859299 mccarronandco.com **MEREWAY KITCHENS 0121 706 7844** merewaykitchens.co.uk METRIS 01325 505590 metriskitchens.co.uk MOWLEM & CO 020 7610 6626 mowlemandco.co.uk NEIL LERNER 020 7433 0705 neillerner.com NEPTUNE 01793 427300 neptune.com NEW KITCHENS 01462 812826 newkitchens.ltd.uk NGI DESIGN 01780 766899 ngidesign.co.uk NOLTE 01707 290444 nolte-kuechen.de/en OMEGA PLC 01405 743333 omegaplc.co.uk PARAPAN 01482 440680 parapan.co.uk PEDINI 020 8549 9990 pedini.co.uk PLAIN ENGLISH 01449 774028 plainenglishdesign.co.uk PODESTA 01494 677770 podesta.uk.com POGGENPOHL 020 7224 1986 poggenpohl.de POLIFORM UK 020 7368 7600 poliformuk.com PORCELANOSA 0800 915 4000 porcelanosa.com/uk PRENTICE 01827 287387 prentice.co.uk

RATIONAL 01543 459459 rational.de/en RENCRAFT 01732 762682 rencraft.co.uk RICHARD BAKER FLIRNITLIRE 020 8336 1777 richardbakerfurniture.co.uk ROUNDHOUSE 020 7297 6220 roundhousedesign.com SCAVOLINI scavolini.us SCHMIDT schmidt-kitchens.com SCHÜLLER 00 49 98 25830 schueller.de SECOND NATURE 01325 505539 sncollection.co.uk SIEMATIC 0161 246 6010 siematic com SILKWOOD 01763 848853 silkwoodbespoke.co.uk SIMON TAYLOR FURNITURE 01296 488207 simon-taylor.co.uk SMALLBONE OF DEVIZES 020 7589 5998 smallhone co.uk SNAIDERO 00 39 432 063111 snaidero.it SOLA KITCHENS 020 3004 0898 solakitchens.com STEPHEN ANTHONY DESIGN 023 9248 6478 stephenanthonydesign.com ST GILES FURNITURE 01494 873031 stailesfurniture.com STONEHAM 020 8300 8181 stoneham-kitchens.co.uk THE FREESTANDING KITCHEN COMPANY 01787 223297 thefreestandingkitchen.com THOMAS & THOMAS 01235 851144 thomasthomas.net TILES & BATHS DIRECT 020 8202 2223 tilesandbathsdirect.co.uk TOM HOWLEY 0161 848 1200 tomhowley.co.uk VALCUCINE 020 7436 1808 valcucine.com WICKES 0845 274 1000 wickes.co.uk WOODSTOCK FURNITURE

### SINKS AND TAPS

davonport.com

DESIGN MATTERS 01628 531584 dmkbb.co.uk

ABODE 01226 283434 abodedesigns.co.uk
ASTRACAST 01274 654700 astracast.co.uk
BLANCO 0844 912 0100 blanco.co.uk
BRISTAN 0844 701 6273 bristan.com
BRITA 0844 742 4900 brita.co.uk
CAPLE 0117 938 1900 caple.co.uk
CARON PHOENIX 0161 436 6280
carron.com
CLEARWATER AT STERLING DISTRIBUTION
01684 299555 sterlingdistribution.co.uk
DORNBRACHT 024 7671 7129
dornbracht.co.uk

ELLECI elleci.com/en
FALCON 0870 789 5107
falconappliances.com
FRANKE 0161 436 6280 franke.co.uk
GESSI 07734 954513 gessi.com
GROHE 0871 200 3414 grohe.co.uk
HANSGROHE 01372 472001 hansgrohe.co.uk
INSINKERATOR 0800 389 3715
insinkerator.co.uk
ITHO 0845 250 8090 itho.co.uk
KOHLER 0844 571 0048 kohler.co.uk

KWC UK 020 8675 9335 kwc-uk.com

MGS mgstaps.com
PAINI 0845 310 8059 paini.co.uk
PERRIN & ROWE 01708 526361
perrinandrowe.co.uk
QUOOKER 020 7923 3355 quooker.com
RAK CERAMICS 01730 237850
rakceramics.co.uk
RANGEMASTER 0870 789 6110
rangemaster.co.uk
RDO 01737 240403 rdo.co.uk
REGINOX 01260 280033
reginox.co.uk

SHAWS OF DARWEN 0844 840 4529 shawsofdarwen.com
SINKS-TAPS.COM 0845 680 8028
STERLING 01684 299555
sterlingdistribution.co.uk
TEKA teka.com
VILLEROY & BOCH 020 8871 4028
villeroy-boch.com
VILLIAM GARVEY 01404 841430
williamgarvey.co.uk
ZIP 0845 602 4533
zipheaters.co.uk

020 8876 0131 woodstockfurniture.co.uk

WREN 0845 404 1000 wrenkitchens.com









### **APPLIANCES**

AEG 0844 561 1611 aeg.co.uk AGA 0845 712 5207 agaliving.com AIR UNO 0113 201 2240 airuno.co.uk BARAZZA 01787 224921 barazza.co.uk BAUKNECHT 0113 3315 100 bauknecht.co.uk BAUMATIC 0118 933 6900 baumatic.co.uk BEKO 0845 600 4904 beko.co.uk BELLING 0844 815 3746 belling.co.uk BEST 0800 073 1003 besthoods.co.uk BOSCH 0844 892 8979 bosch-home.co.uk BRITANNIA 01253 471001 britannialiving.co.uk CANDY 01685 721222 candy-domestic.co.uk CAPLE 0117 938 1900 caple.co.uk

ELECTROLUX 03445 613613 electrolux.co.uk ELICA 01252 351111 elica.co.uk ESSE 01282 813235 esse.com EVERHOT 01453 890018 everhot.co.uk FABER 0845 548 3130 faberhoods.co.uk FAGOR 01256 308045 fagor.co.uk FALCON 0870 789 5107 falconappliances.com FALMEC 0845 338 1761 falmec.co.uk FISHER & PAYKEL 0800 088 6605 fisherpaykel.co.uk FOSTER 00 39 05 22 687425 fosterspa.com GAGGENAU 0844 892 8988 gaggenau.com GE APPLIANCES geappliances-europe.com GORENJE 020 8247 3980 gorenje.co.uk HAIER 0845 025 3025 haier.com HOTPOINT 0800 092 1922 hotpoint.co.uk

IKEA 0845 358 3363 ikea.com

ILVE 0845 548 3130 ilveappliances.co.uk INDESIT 0800 092 1922 indesit.co.uk JOHN LEWIS 03456 049049 iohnlewis.com KITCHENAID 0800 988 1266 kitchenaid.co.uk LACANCHE 01202 733011 lacanche.co.uk LA CORNUE lacornue.com/en LEISURE 0845 600 4916 leisurecp.co.uk LG 0844 847 5454 lg.com/uk LIEBHERR 0844 412 2655 liebherr.co.uk MAYTAG 0844 499 0101 maytag.co.uk

MERCURY 0870 789 5107 mercuryappliances.co.uk MIELE 0330 160 6600 miele.co.uk NEFF 0844 892 8989 neff.co.uk PANASONIC 0844 844 3852 panasonic.co.uk PANDO pando.es **RANGEMASTER 0870 789 6110** rangemaster.co.uk RAYBURN 0845 762 6147 rayburn-web.co.uk SAMSUNG 0330 726 7864 samsung.com SERVIS servis.co.uk SIEMENS 0844 892 8999 siemens-home.co.uk SMEG 0844 557 9907 smeguk.com STEEL CUISINE 01926 338116 steelcuisine.co.uk SUB-ZERO 0845 250 0010 subzero-wolf.co.uk THE CORNER FRIDGE COMPANY 0845 061 6622 cornerfridge.com V-ZUG 0843 289 5759 vzug.co.uk WESTIN 01484 421585 westin.co.uk WHIRLPOOL 0844 815 8989 whirlpool.co.uk WOLF 0845 250 0010 subzero-wolf.co.uk ZANUSSI 0844 561 3613

zanussi.co.uk

020 7254 3526

### **SURFACES**

dedietrich.co.uk

CDA 01949 862010 cda.eu

DE DIETRICH 01256 308045

AMTICO 0121 745 0800 amtico.com ARTISANS OF DEVIZES 01380 720007 artisansofdevizes.com BRITANNICUS STONE 020 7751 5962 britannicus-stone.co.uk BROADLEAF broadleaftimber.com RUSHROARD 01933 232242 bushboard.co.uk CAESARSTONE caesarstone.uk.com CARGO GRANITE 01234 853439 cargogranite.co.uk CLASSICAL FLAGSTONES 0845 308 3030 classical-flagstones.co.uk CORIAN BY DUPONT 0800 962116 corian.co.uk DECO GLAZE 020 8569 8585 decoglaze.co.uk ECO BYCOSENTINO 01256 761229 ecobycosentino.com/uk ECORA 020 7148 5265 ecora.co.uk FIRED EARTH 0845 366 0400 firedearth.com F JONES CLEVELAND 01642 241195 fjonesltd.com FLOORS OF STONE 01509 234000 floorsofstone.com FORBO 0800 731 2369 forbo-flooring.co.uk

GEC ANDERSON 01442 826999 aecanderson.co.uk **GRANITE TRANSFORMATIONS** 0800 822 3410 granitetransformations.co.uk HARVEY MARIA 0845 680 1231 harveymaria.co.uk HI-MACS BY LG HAUSYS 01892 704074 himacs.eu JOHN LEWIS 03456 049049 iohnlewis.com KAHRS 023 9245 3045 kahrs.com KARNDEAN 01386 820100 karndean.co.uk LAPICIDA 020 3012 1000 lapicida.com LONDON STONE 0844 225 1915 londonstone.com MAIA 01773 521300 maiaworksurfaces.co.uk MANDARIN STONE 01600 715444 mandarinstone.com MARLBOROUGH 01672 512422 marlboroughtiles.com MISTRAL BY KARONIA 0845 658 0333 mistralworktops.co.uk NAOS FLOORING 01732 770222 naosfloors.com

ORIGINAL STYLE 01392 473004 originalstyle.com PERGO 01827 871840 pergo.com PUUR 020 7084 6266 puur.uk.com QUICK-STEP quickstep.com REAL OAK FLOORS 0844 848 6840 realoakfloors.co.uk RECLAIMED FLOORING CO 0845 371 6131 reclaimed flooring co.comRESILICA 01273 511564 resilica.com SENSO 020 8969 0183 sensofloors.co.uk SILESTONE 01256 761229 silestone.co.uk STEVE ROBINSON 0845 450 7684 steverobinsonglass.com STEWKLEY STONE 01525 240711 stewkleystone.co.uk STONE AGE 020 7384 9090 stone-age.co.uk STONELL 01372 860860 stonell.com STONE MASTERS 0800 085 3536 stonemasters.co.uk STYLE STONE 0800 085 6951 stylestone.co.uk SURFACE TILES 020 8481 9588 surfacetiles.com

colourflooring.co.uk THE RUBBER FLOORING COMPANY 0800 849 6386 rubberflooringcompany.co.uk THE SOLID WOOD FLOORING COMPANY 01666 504015 the solid wood flooring company.comTHE STONE & CERAMIC WAREHOUSE 020 8993 5545 stoneandceramicwarehouse.co.uk THE STONE COLLECTION thestonecollection.co.uk TOPPS TILES 0800 023 4703 toppstiles.co.uk UK FLOORING DIRECT 0844 327 0000 ukflooringdirect.co.uk VELACICI 01476 579950 velacici.com WALLS AND FLOORS 01536 314730 wallsandfloors.co.uk WELBECK TILES 01736 762000 welbeck.com WHITE+REID 023 9264 1641 whiteandreid.co.uk WINCHESTER TILE COMPANY 01392 473005 winchestertiles.com

TARKETT 01622 854040 tarkett.com

THE COLOUR FLOORING COMPANY

# STOCKISTS

### Contact details for all the additional companies mentioned in this issue

ACHICA achica.com ADVENTURES IN FURNITURE 0845 164 9062 chestofdrawers.co.uk ALESSI alessi.com ALICE WALTON CERAMICS alicewaltonceramics.co.uk AMARA 01376 321100 amara.com AMBIENTEDIRECT.COM 0870 005 2275 AMOS LIGHTING 01392 677030 amoslighting.co.uk ANDY THORNTON 01422 376000 andythornton.com **APPLIANCE WORLD 0844 493 2525** appliance-world.co.uk AURAVITA 020 8438 2986 auravita.com

BANG & OLUFSEN bang-olufsen.com BERT FRANK 020 7164 6482 bertfrank.co.uk **BIFOLD DOOR FACTORY** 0844 358 2227 bifolddoorfactory.co.uk BLUE SUN TREE 01162 670267 bluesuntree.co.uk BLUM 01908 285700 blum.com BOCONCEPT 020 7794 8049 boconcept.com **BRADSHAW APPLIANCES** 01275 343000 bradshaw.co.uk BRAUN braunhousehold.co.uk BUSTER + PUNCH 020 7407 0888 busterandpunch.com

CEDIA 01480 213744 cedia.co.uk CHAPLINS 020 7352 6195 chaplins.co.uk **CHRIS DYSON ARCHITECTS** 020 7247 1816 chrisdyson.co.uk CLIPPINGS.COM 020 7060 7422 COX & COX 0844 858 0744 coxandcox.co.uk CUE & CO 020 7731 4728 cueandco.com

DENBY 01773 740899 denby.co.uk **DESIGN RESEARCH STUDIO** 020 7400 0500

designresearchstudio.net DI FOLLAND 01884 251645 DINESEN 020 3630 0196 dinesen.com

ERCOL 01844 271800 ercol.com

FARROW & BALL 01202 876141 farrow-ball.com FLOORS OF STONE 01509 234000 floorsofstone.com FORMICA 0191 259 3512 formica.com

**▼** GRAINGE ARCHITECTS 01392 438051 graingearchitects.co.uk GREG NATALE DESIGN gregnatale.com

HABITAT 0344 499 1111 habitat.co.uk HARVEY'S harveysfurniture.co.uk HEAL'S 0870 024 0780 heals.co.uk HILL HOUSE INTERIORS 01932 858900 hillhouseinteriors.com HOME AND FURNITURE 01246 277797 homeandfurniture.co.uk HOMER 01312 253168 athomer.co.uk HOOVER 01685 721222 hoover coluk HOUSE DOCTOR 020 3630 1191 housedoctor.dk

IMPERFECT INTERIORS imperfectinteriors.co.uk

J ROTHERHAM 0845 388 1927 irotherham.co.uk JONATHAN ADLER 020 7589 9563 ionathanadler.com JORDAN ANDREWS 020 8341 9222 jordanandrews.com JUST TOPS 01908 271201 justtops.co.uk

KOLENIK 00 31 208200999 kolenik.com

KRIEDER 01892 619721 krieder.com

LAKELAND 01539 488100 ✓ lakeland.co.uk LIBERTY 020 7734 1234 liberty.co.uk LIQUID DESIGN 01604 721993 liquiddesign.co.uk LOAF 0845 468 0697 loaf.com LONDON DESIGNER FURNITURE 020 8546 1977 londondesignerfurniture.com LSA lsa-international.com **LUDLOW STOVES 01584 861628** ludlowstoves.co.uk

MADE 03442 571888 made.com MAGIMIX 0844 573 8655 magimix.uk.com MARKS & SPENCER 0333 014 8000 marksandspencer.com MATTHEW BURT BESPOKE FURNITURE 01747 820511 matthewburt.com MIAFLEUR 01162 986393 miafleur.com MOSAFIL 00 49 40 79 75 08 922 mosafil.co.uk MULBERRY FLOORING 01494 535348 mulberry-flooring.com

NEPTUNE 01793 427450 neptune.com NKUKU 01803 866847 nkuku.com NOOK LONDON 020 8983 0215 nooklondon.com NORDIC HOUSE 01872 223220 nordichouse.co.uk

OCTAGON 020 8481 7500 octagon.co.uk OLD BOOT 020 7736 3738 oldbootsofas.com ORIGINAL BTC 01993 882251 originalbtc.com

PAUL DAVIES DESIGN 01932 563832 pauldavies design.co.uk PHILIPS 020 7949 0240 philips.co.uk

PLATONIC FIREPLACES 020 8891 5904 platonicfireplaces.co.uk PUUR 020 7084 6266 puurfloors.com

QUIIRK 0845 643 0964 quiirk.co.uk

RAFT 020 8450 5078 raftfurniture.co.uk RIGBY & MAC 020 8761 1011 rigbyandmac.com **ROCKETT ST GEORGE 01444 253391** rockettstgeorge.co.uk

SAINSBURY'S 0800 636262 sainsburys.co.uk SAPPHIRE SPACES 01392 879320 sapphirespaces.co.uk SCULLERIES OF STOCKBRIDGE 01312 266670 sculleriesofstockbridge.com SELFRIDGES selfridges.com SINKS-TAPS.COM 01759 307262 SKANDIUM 020 7823 8874 skandium.com SMALLABLE 020 3445 0146 smallable.com SOLID WOOD KITCHEN CABINETS 0345 222 2990 solidwoodkitchencabinets.co.uk **STEPHEN CLASPER 01932 570995** stephenclasper.co.uk STONECRAFT 01316 521464 stonecraftedinburgh.co.uk

THE CONRAN SHOP 0844 848 4000 conranshop.co.uk THE CRYSTAL CHANDELIER COMPANY 01312 266355 crystalchandeliercompany.com THE KITCHEN SINK COMPANY 01243 841332 kitchensinkco.com THE TIPI 07598 035803 thetipi.co.uk TIM MOSS 020 8444 9911 timmoss.co.uk **TOUCH DESIGN GROUP** 01392 364269 touchdesigngroup.com

### FIND MORE INSPIRATION

Whether you're new to Beautiful Kitchens or just getting started on your kitchen project you can find more inspiration by buying back issues of the magazine. Call 01733 385170 or visit mags-uk.com

DIGITAL EDITIONS ARE ALSO AVAILABLE ON IPAD IPHONE KINDLE FIRE AND NOOK VIA GOOGLE PLAY APP STORE READR OR ZINIO

# KITCHENS Nachtetplace



Looking to buy something for your home? You'll find it in our easy-to-follow guide



## MARKETPLACE CATEGORIES

- 144 Floor Coverings
- 145 Furniture
- 142 Kitchens
- 144 Lighting

Ruilding Van Own 1

Tweet us
@HomeInterestAds
or call
020 3148 2261



Why not visit our online interiors directory at **housetohouse. co.uk/directory** 



### Bespoke Handcrafted Kitchens & Interiors Established Over 30 Years Traditional & Contemporary Designs







Showroom & Workshops: Charnwood House, Waterworks Road, Coalville, Leicestershire, LE67 4HZ

Tel: 01530 835834

Email: enquiries@charnwoodkitchens.co.uk

Web: www.charnwoodkitchens.co.uk

### new kitchens Itd

ESTABLISHED 1971

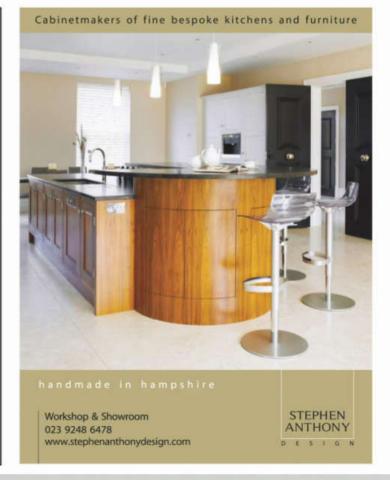


We are a specialist dealer of German modern kitchens, famous across the world for quality, innovation and style.

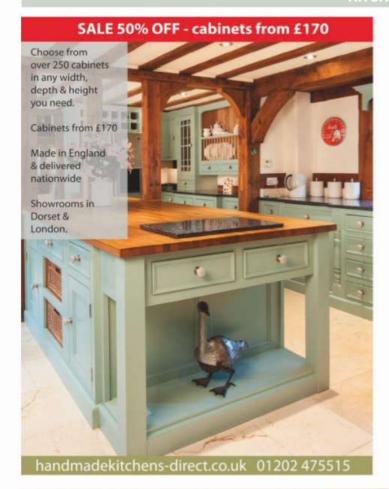
The German kitchen ranges offer a huge variety of classic and contemporary kitchen designs and finishes, including handleless designs available at prices to suit a range of budgets.

Units 1A & 1B Shefford Industrial Park St Francis Way, Shefford, Beds SG17 5DZ

01462 812826 www.newkitchens.ltd.uk



### **KITCHENS**







### **KITCHENS**



### LIGHTING



# THE WHITE KITCHEN COMPANY

DESIGNED BY YOU, HANDMADE BY US



Handmade Traditional Kitchen Furniture built specially for you.

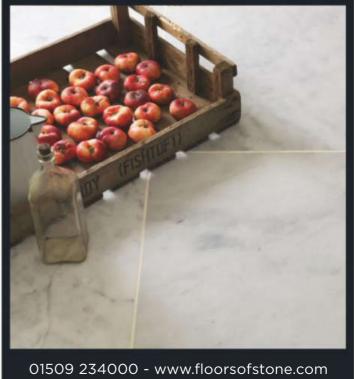
• Beautiful Oak Interior • Dovetailed Solid Oak Drawers

### thewhitekitchencompany.com

Available to buy online at trade prices

FLOORING

### **FLOORS of STONE**

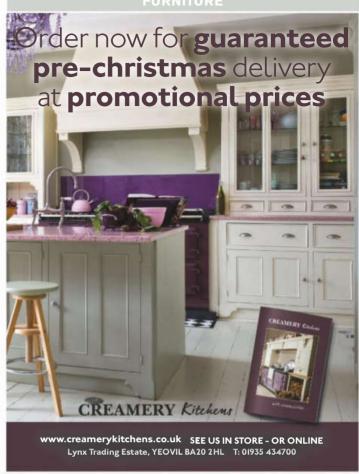


O1509 234000 - www.floorsofstone.com Cotes Mill, Nottingham Road, Loughborough, LE12 5TL



TILES & BESPOKE CREATIONS

www.naturalstoneconsulting.co.uk





www.spacefittingfurniture.co.uk

t: 02920 455778

e: info@spacefittingfurniture.co.uk

the design quarter, 145 clochester ave, cardiff, CF23 9XE

spacefittingfurniture

# One last thing...

Home isn't about bricks and mortar, it's a place where the important things gather – friends, family and all that you love. It's where you can be you, but it's also about sharing, generosity and kindness, and never more so than at this time of year. Wherever you are in your renovation project, make it a home for the holidays.

Merry Christmas!



Mini car decoration, £4, Sainsbury's



# PRENTICE

### FURNITURE



www.prentice.co.uk 01827 287387

Purveyors of fine British furniture since 1985